

RED VELVET CHEESECAKE

OVERVIEW

14-001

INGREDIENTS

Group Cake Layer

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.138	100.00
Oil	0.028	20.00
Water	0.054	39.00
Total Weight:		0.219

Group Cheesecake Layer

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.200	100.00
Water	0.150	75.00
Eggs	0.050	25.00
Total Weight:		0.400

Group Icing

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING	0.008	-
POWDER	0.008	-
Water	0.008	-
Total Weight:		0.015

Group Streusels

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.024	-
Butter	0.006	-
Total Weight:		0.030

Group Topping

Ingredient	KG	%
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.005	-
Total Weight:		0.005

Yield: 1 round cake x 6 inches

METHOD

How to do it:

Cake:

1. Mix Bakels Red Velvet Cake Mix, oil and water for 5 minutes on medium speed using a wire whisk.
2. Deposit batter into 6 inches round pan.
3. Whisk all ingredients for cheesecake layer on high speed for 1 minute. Scrape down.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

4. Whisk on high speed until light, approximately 3 – 4 minutes.
5. Deposit into the same pan (on top with the red velvet batter).
6. Bake for 45 minutes at 180C.
7. Cool.
8. Apply icing on top and put streusels.
9. Drizzle with Diamond Glaze Toffee Caramel.

Icing:

1. Whisk all ingredients on high speed for 1 minute. Scrape down.
2. Whisk on high speed until light, approximately 5 minutes.

Streusels:

1. Blend all ingredients until well combined.