



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line

RED VELVET CREAM CHEESE BAR

OVERVIEW

13-002

INGREDIENTS

Group Cake Base

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.400	100.00
Eggs	0.050	12.50
Water	0.050	12.50
Oil	0.075	18.75
APITO COOKING CHOCOLATE	0.100	25.00
Total Weight:	0.675	

Group Cheese Cake Base

Ingredient	KG	%
Sugar	0.050	-
Cream Cheese	0.220	-
Eggs	0.050	-
All Purpose Cream	0.030	-
Cake Flour	0.010	-
Total Weight:	0.360	

Group Topping

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.100	-
Total Weight: 0.100		

Yield: 36 bars

METHOD

How to do it:

1. Hand mix, Bakels Red Velvet Mix , eggs, water, oil and chopped Apito Cooking Chocolate until well blended.
2. Deposit into 9x 9 square pan.
3. Mix sugar and cream cheese using paddle.
4. Gradually add eggs and all purpose cream alternately with cake flour.
5. Pour on top of Red Velvet mixture
6. Bake at 180°C for 45 minutes.