



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Sliced Line

RED VELVET CRUMBLE BAR

OVERVIEW

19-079

INGREDIENTS

Group Base

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.540	100.00
Corn Oil	0.152	28.10
Eggs	0.075	13.90
Water	0.121	22.40
Total Weight:	0.888	

Group Filling

Ingredient	KG	%
American Cream Cheese	0.300	-
Total Weight:	0.300	

Group Streusel

Ingredient	KG	%
BAKELS DAIRY BLEND	0.175	-
Brown Sugar	0.150	-
All Purpose Flour	0.275	-
Total Weight:		0.600

Yield: 2 jelly roll

METHOD

How to do it:

1. Mix all the base ingredients except oil in a bowl with paddle attachment for 5 minutes from slow to medium speed.
2. Add the oil and mix for additional 1 minute.
3. Deposit in a clean jelly roll tray with baking paper.
4. Spread the fluffy creamed cream cheese.
5. For the Streusel/Crumble, Combine all the ingredients in a bowl. Make sure the cubed butter is cold.
6. Do the rub-in method. Put the crumble.
7. Bake at 190°C. Cool down. Slice, serve and enjoy.