



**DISPLAY CONDITIONS**

Chilled



**CATEGORY**

Cakes, Specialty



**FINISHED PRODUCT**

Cake, Cheesecake

## REFRIGERATED RED VELVET CHEESECAKE

### OVERVIEW

16-055

## INGREDIENTS

### Group Cake Base

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.315	100.00
Oil	0.063	20.00
Water	0.123	39.00

**Total Weight:** 0.501

### Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.400	100.00
Water	0.300	75.00

**Total Weight:** 0.700

### Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	-
Cold water	0.150	-
APITO COOKING CHOCOLATE	0.200	-

**Total Weight:** 0.650

**Yield:** 1 x 8" round cake

## METHOD

How to do it:

Red Velvet Base:

1. Combine Bakels Red Velvet , oil and water in a mixer.
2. Mix for 30 seconds at low speed.
3. Deposit in paper lined 9 x 9 baking pan.
4. Bake at 160 C for 20 minutes.
5. Cool and set aside.
6. Once cool, cut the red velvet base using an 8 inches ring pan.

Cheesecake:

1. Combine Pettina Cheese cake mix and water in a mixing bowl. Using a wire whisk mix at low speed for 1 minute.
2. Scrape down.
3. Mix at high speed for 3 – 4 minutes or until light.
4. Deposit the cheese cake batter on top of the pre bake red velvet, placed in an 8 inches ring pan.
5. Chill to set.

Icing:

1. Using Paddle whip Bakels Whipping Cream on medium speed for 3 minutes.
2. Replace the paddle with wire whisk
3. Gradually add water while mixing on high speed for 5 minutes.