

RUM & POMEGRANATE CAKE

OVERVIEW

19-156

INGREDIENTS

Group Batter

Ingredient	KG	%
All Purpose Flour	0.350	100.00
BAKELS DAIRY BLEND	0.170	48.57
Brown Sugar	0.170	48.57
Whole Eggs	0.075	21.43
Egg Yolk	0.010	2.86
BAKELS BAKING POWDER	0.005	1.43
Baking soda	0.003	0.86
Salt	0.001	0.29
BAKELS LES FRUITS 50% POMEGRANATE	0.080	22.86
Walnuts	0.110	31.43
Total Weight:		0.974

Group Syrup

Ingredient	KG	%
Water	0.113	-
Dark Rhum	0.113	-
BAKELS DAIRY BLEND	0.225	-
Sugar	0.450	-
Total Weight:		0.900

Yield: 37 pcs

METHOD

How to do it:

Batter:

1. Cream the Bakels Dairy Blend and brown sugar for 5 minutes.
2. Slowly add the eggs and mix for 3-4 minutes.
3. Add all the remaining dry ingredients and mix for another 1 minute.
4. Fold in the Les Fruits Pomegranate 50% and deposit in a well-greased pan or mini gugelhupf mold.

Syrup

1. Simmer all ingredients, except the rum, for 5 min.
2. Add the rum and pour evenly over the cake.

Assembly

1. Pour the rum syrup evenly over the cake (while cake is still in the pan/mold).
2. Let stand for 35-45 minutes.
3. Remove from pan and cool completely on a wire rack.
4. Invert the cake if desired.
5. Sprinkle with Bakels Fino Dusting Sugar before serving.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake