

# SPICED CAKE

## OVERVIEW

17-134

## INGREDIENTS

### Group Cake

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.170	100.00
Brown Sugar	0.026	15.00
Cinnamon powder	0.005	3.00
Ginger powder	0.009	0.50
BAKELS OVALETT	0.010	6.00
Eggs	0.170	100.00
Water	0.047	27.50
Honey	0.021	12.50
Oil	0.007	-
PETTINA CLASSIC CHEESECAKE MIX	0.150	-
CREMESS SUPERIOR	0.100	-
Water	0.140	-
Cream	0.050	-
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.100	-

**Total Weight:** 1.004

**Yield:** 6" round cake

## METHOD

How to do it:

1. Preheat oven to 180°C.
2. In a mixing bowl, whisk together group 1 ingredients except for oil for 30 seconds on low speed.
3. Scrape down sides and bottom of the bowl. Continue mixing on high speed for 3-5 minutes or until ribbon stage. Gradually add oil.
4. Deposit batter in two greased and lined round cake molds.
5. Bake at 180°C for 25-40 minutes.
6. Let cool.
7. Prepare frosting by whisking together all group 2 ingredients on low speed for 30 seconds. Scrape down and bottom of the bowl. Switch to high speed and continue mixing for 3-5 minutes or until mixture turns to whipped cream frosting.
8. Assemble the cake by frosting the cake with the prepared frosting.
9. Lastly, if desired, drizzle Bakels White Chocolate Truffle on the sides of the cake and let it drop down to create a dripped cake effect.
10. Serve.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Sponge



## OCCASION

Christmas



## FINISHED PRODUCT

Cake