



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

STAR CAKES

OVERVIEW

09-062

INGREDIENTS

Group Cake

Ingredient	KG	%
Cake Flour	0.200	100.00
Skimmed Milk	0.016	8.00
BAKELS BAKING POWDER	0.010	5.00
Sugar	0.200	100.00
Salt	0.002	0.80
BAKELS OVALETT	0.014	7.00
BAKELS MARGARINE SPECIAL	0.130	65.00
Whole Eggs	0.150	75.00
Water	0.140	70.00
Total Weight:		0.862

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	-
Cold water	0.075	-
Total Weight: 0.375		

Yield: 21 x 40 grams

METHOD

How to do it:

Batter:

1. Blend cake flour, Bakels Margarine Special and Ovalett for 1 minute at 1st speed.
2. Add remaining dry ingredients, blend for 1 minute at 1st speed.
3. Add 25% of the liquid ingredients and mix at 1st speed for 2 minutes.
4. Add remaining liquid ingredients and mix at 2nd speed for 5 minutes.
5. Deposit in floured star-shaped baking pan.
6. Bake at 180°C for 10-12 mins or until done.
7. Decorate with icing as desired.

Icing:

1. Blend Bakels Whipping Cream using a paddle and high speed for 1 minute.
2. Add cold water gradually while mixing at high speed for 2 mins. Continue mixing using a wire whisk at high speed for another 3 mins or until desired volume is achieved.