

STRAWBERRY CAKE

OVERVIEW

04-056

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.120	100.00
Sugar	0.120	100.00
Water	0.036	30.00
BAKELS BAKING POWDER	0.002	1.50
Salt	0.001	1.00
Eggs	0.216	180.00
BAKELS OVALETT	0.010	8.00
APITO STRAWBERRY PASTE	0.024	20.00
Total Weight: 0.529		

Group 2

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.120	-
Total Weight: 0.120		

Group 3

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.100	-
Cold water	0.100	-
Total Weight: 0.200		

Group 4

Ingredient	KG	%
BAKELS LES FRUITS 50% STRAWBERRY	0.120	-
Total Weight: 0.120		

Yield: 1 x 8-inch round cake

METHOD

How to do it:

Cake:

1. Combine whole eggs, sugar, Ovalett and Apito Strawberry Paste.
2. Using a wire whip, mix at low speed for 1 minute.
3. Add sifted dry ingredients and mix at high speed for 2 minutes.
4. Gradually add water, continue mixing for 2 minutes.
5. Deposit in an 8-inch diameter round pan (greased and paper-lined).
6. Bake at 180°C for about 25-30 minutes.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

Icing:

1. Combine Whip Brite Whipped Topping Powder and cold water.
2. Using a wire whisk, mix on high speed for 5 minutes.
3. Decorate cake with icing and Les Fruits Strawberry.