

STRAWBERRY CREAM CAKE

OVERVIEW

11-010

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.200	100.00
Sugar	0.200	100.00
Evaporated Milk	0.060	30.00
BAKELS CAKE CONCENTRATE	0.010	5.00
Eggs	0.360	180.00
BAKELS OVALETT	0.024	12.00
Total Weight: 0.854		

Group 2

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	-
Evaporated Milk	0.150	-
APITO BUTTA VANILLA ESSENCE	0.003	-
BAKELS UNIFIL STRAWBERRY	0.045	0.00
BAKELS UNIFIL STRAWBERRY	0.050	-
Total Weight: 0.548		

Yield: 1 x 8 inches - round cake

METHOD

How to do it:

Cake:

1. Combine all ingredients.
2. Using wire whisk, mix at low speed for 30 sec.
3. Shift to high speed and mix for 8 minutes.
4. Shift to low speed and mix for 30 sec.
5. Pour batter in a well-greased and lined 8" diameter round pan until $\frac{3}{4}$ full (approx 540 g batter weight).
6. Bake at 180°C for 30-40 minutes.

Filling/Icing:

1. Beat Bakels Whipping Cream on medium speed for 5 minutes.
2. Add evaporated milk gradually while whipping on high speed for 3 minutes.
3. Fold in Apito Butta Vanilla.
4. Set aside 150g icing and swirl Unifil Strawberry in it and use this as filling.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake, Sponge



BAKERY INGREDIENTS SINCE 1904

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Assembly:

1. Cut the cake horizontally into 3 layers.
2. Spread filling on each layer.
3. Cover with icing.
4. Pipe Unifil Strawberry at the center.
5. Decorate the sides with chocolate transfer.