

UBE CAKE

OVERVIEW

10-121

INGREDIENTS

Group Batter portion

Ingredient	KG	%
Cake Flour	0.100	100.00
Oil	0.046	45.45
Water	0.050	50.00
Sugar	0.046	45.45
Egg Yolk	0.109	109.09
Salt	0.002	1.91
BAKELS CAKE CONCENTRATE	0.006	5.45
APITO UBE PASTE	0.010	10.00
Total Weight: 0.368		

Group Foam portion

Ingredient	KG	%
Egg white	0.227	227.27
Sugar	0.091	90.91
Cream of tartar	0.001	0.91
Total Weight: 0.319		

Group Filling

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.125	-
Cold water	0.063	-
APITO UBE PASTE	-	-
Total Weight: 0.188		

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.250	100.00
Cold water	0.075	30.00
Butter	0.063	25.00
Total Weight: 0.388		

Yield: 1 x 8 inches round cake

METHOD

How to do it:



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

Batter portion:

1. Combine cake flour, Bakels Cake Concentrate, sugar and salt in a bowl.
2. Add vegetable oil, egg yolk, water and Apito Ube Paste. Mix by hand until smooth.
3. Set aside.

Foam portion:

1. Using a wire whisk, whip egg white and cream of tartar for 1 minute.
2. Gradually add sugar and continue mixing until medium stiffness is obtained.

Filling:

1. Beat Bakels Whipping Cream with a paddle on medium speed for 3 minutes.
2. Add cold water gradually while whipping with a wire whisk on high speed for 3 minutes or until desired consistency is achieved.
3. Fold in Apito Ube Paste.

Icing:

1. Using a paddle, beat Bakels Whipping Cream on medium speed for 5 minutes.
2. Using a wire whisk, continue mixing Bakels Whipping Cream on high speed while gradually adding cold water.
3. When the acceptable volume is reached, add the softened butter and continue mixing until the desired consistency is achieved.

Assembly:

1. Fold in batter portion into foam portion.
2. Deposit in a tube pan.
3. Bake at 180°C until done.
4. Cut cake horizontally into 3 layers.
5. Spread filling in the middle and cover with icing.