

UBE-MACAPUNO CAKE

OVERVIEW

19-150

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Fresh Milk	0.056	11.26
Eggs	0.225	45.00
Coconut cream	0.056	11.26
APITO UBE PASTE	0.015	3.00
BUTTA BUTTEROILS SUBSTITUTE	0.040	8.00
BAKELS OVALETT	0.040	8.00
Cooking Oil	0.100	20.00
Total Weight: 1.033		

Group Whipping Cream

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	-
Fresh Milk (cold)	0.090	-
Total Weight: 0.390		

Group Filling

Ingredient	KG	%
Cheddar Cheese	0.100	-
Macapuno strands	0.250	-
Total Weight: 0.350		

Yield: 3 cakes

METHOD

How to do it:

Batter:

1. Place fresh milk, eggs, Bakels Muffin Mix, coconut cream, Ovalett and Apito Ube Paste in a mixing bowl. Blend using cake paddle for approximately 1 minute on low speed.
2. Scrape down and mix on second speed for 4 minutes.
3. Gradually add Bakels Butta Butteroils Substitute and cooking oil while mixing on low speed.
4. Deposit into prepared 5-inch baking pans.
5. Bake at 160°C for 30-40 minutes.
6. Cool completely and chill.

Whipped Cream:

1. Place Bakels Whipping Cream in a mixing bowl and cream using paddle on low speed for 1-2 minute or until emulsified. Scrape
2. Add cold milk gradually while mixing using a paddle on low speed for 2 minute (until well blended). Scrape.
3. Change attachment.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

4. Whip with a wire whisk until desired volume and consistency are achieved.

Assembly:

1. Cut chilled cake horizontally and fill with macapuno and cheese. Top with the other half of the cake.
2. Cover the cake with thin layer of whipped cream and ube crumbs.
3. Finish and garnish aesthetically.