

# VANILLA CINNAMON RECTANGULAR CAKE

## INGREDIENTS

### Group Batter

Ingredient	KG	%
BAKELS MUFFIN MIX	0.485	100.00
Eggs	0.170	35.00
Water	0.109	22.50
Oil	0.136	-
Cinnamon powder	0.004	0.74
<b>Total Weight:</b> 0.904		

### Group Topping

Ingredient	KG	%
BAKELS VANILLA CREAM	0.135	-
Almonds (toasted and chopped)	0.025	-
Cinnamon powder	0.001	-
<b>Total Weight:</b> 0.161		

**Yield:** 1 rectangular cake

## METHOD

How to do it:

1. Blend Bakels Muffin Mix, eggs, and water on low speed for 1 minute.
2. Shift to medium speed and mix for 4 minutes.
3. Gradually add oil while mixing on speed for 1 minute.
4. Fold in cinnamon powder.
5. Deposit 900-g batter in rectangular aluminum pan.
6. Bake at 150°C for 50-60 minutes or until done.
7. Place a star tip in a piping bag and fill it with Vanilla Cream.
8. Once cooled, pipe Vanilla Cream diagonally on top of the cake. Sprinkle chopped almonds and cinnamon powder.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Batter, Cakes



## OCCASION

Christmas



## FINISHED PRODUCT

Cake