



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Dessert, Sweet Food

WHEAT BUTTERSCOTCH CAKE POPS

OVERVIEW

19-037

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.250	100.00
Water	0.025	10.00
Whole Eggs	0.075	30.00
FINO MEAL BASE	0.030	12.00
BAKELS DAIRY BLEND	0.100	40.00
Total Weight:	0.480	

Group Coating

Ingredient	KG	%
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.300	100.00
Total Weight:	0.300	

Yield: 15 g / 52 pieces

METHOD

How to do it:

1. Mix all Group 1 ingredients.
2. Deposit in cake pop silicon molder.
3. Bake at 180°C for 20 minutes.
4. Let it cool.
5. Remove baked cake pops from silicon mold.
6. Chill, then coated with melted NT white chocolate.
7. Plate as desired with chocolate confetti.