



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake

# WHITE IN RED CAKE

## OVERVIEW

13-004

## INGREDIENTS

### Group Cake

Ingredient	KG	%
BAKELS RED VELVET CAKE MIX	0.700	100.00
BAKELS MUFFIN MIX	0.300	42.85
Water	0.225	32.14
Eggs	0.350	50.00
Oil	0.280	40.00
<b>Total Weight:</b>	<b>1.855</b>	

### Group Filling

Ingredient	KG	%
Whipping Cream	0.168	-
Cold water	0.050	-
Cream Cheese	0.252	-
Powdered sugar	0.034	-
<b>Total Weight:</b>	<b>0.504</b>	

## Group Others

Ingredient	KG	%
Red Velvet Cake Crumbs	0.175	-
Total Weight: 0.175		

Yield: 21.8 pieces x 85g

## METHOD

How to do it:

Cake:

1. Place water, eggs, Bakels Muffin Mix, and Red Velvet Cake Mix in a mixing bowl.
2. Blend using cake paddle for approximately 1 minute at low speed.
3. Scrape down and mix at second speed for 4 minutes.
4. Slowly add cooking oil while mixing at low speed.
5. Deposit 85g of batter into mini loaf pan.
6. Bake at 180°C for 20-25 minutes or until done.

Filling:

1. Mix Bakels Whipping Cream and water for 5 minutes on high speed using a wire whisk.
2. Blend cream cheese and powdered sugar until homogenous.
3. Mix whipped cream and cream cheese mixture.

Topping:

1. Cut excess cake into small pieces and dry it into the oven.
2. Using a sifter, sift the cake crumbs.

Assembly:

1. Pipe filling (approximately 12g).
2. Spread filling mixture on top of the cake and sift cake crumbs.
3. Pipe 3 parallel lines diagonally on top of the cake.