



## DISPLAY CONDITIONS

Ambient, Chilled



## CATEGORY

Cakes, Muffins & Sponge  
Products



## OCCASION

Afternoon Tea, Celebration,  
Christmas



## FINISHED PRODUCT

Cake, Cheesecake

# BLUE VELVET CAKE

## INGREDIENTS

### Group A

Ingredient

**Fino Shortening**

Condensed milk

KG

1.000

1.000

**Total Weight: 2.000**

## Group B

Ingredient

**BAKELS BLUE VELVET CAKE MIX**

Eggs

Water

**Ovalett Special**

KG

0.500

0.700

0.125

0.030

**Total Weight:** 1.355

## Group C

Ingredient

Oil

KG

0.125

**Total Weight:** 0.125

## METHOD

1. Beat all ingredients (A) on medium speed for 10 minutes. Set the butter cream frosting aside.
2. Beat all ingredients (B) on medium speeds for 3 minutes.
3. Add in ingredient (C) and beat in on low speed.
4. Pour batter into the 14"x14" cake mold.
5. Bake at 180°C for 25 minutes.
6. Set aside to let it cool then divide the cake into several equal parts. Spread butter cream frosting on the surface of every layer and spread the remaining butter cream frosting all over the cake. Set in the fridge and chill for 1 hour.
7. Melt some white chocolate and put it into a squeeze bottle. Gently squeeze the bottle from the top at the edge of the cake to create the drip looks.