

BLUE VELVET CAKE

INGREDIENTS

Group 1

Ingredient	KG
BAKELS BLUE VELVET CAKE MIX	1.000
Eggs	0.350
Total Weight:	1.350

Group 2

Ingredient	KG
Water	0.225
Oil	0.300
Total Weight:	0.525

METHOD

1. Mix Group 1 in mixing bowl and blend for 1 minute at 1st speed.
2. Scrape down the mixture.
3. Then mix for another 3 minutes at 2nd speed.
4. Add in Group 2 and blend for 1 minute at 1st speed.
5. Further blend for another 3 minutes at 2nd speed.
6. Deposit 600 gm batter into greased cake mould (diameter of mould: 19.5 cm).
7. Bake the cake.



CATEGORY

Cakes, Muffins & Sponge
Products