



# BUNNY MINI CAKE

## INGREDIENTS

### Group A

Ingredient	KG
<b>PETTINA SPONGE MIX COMPLETE</b>	0.500
Water	0.075
Eggs	0.500
Mocha Paste	0.050
<b>Total Weight:</b>	<b>1.125</b>

### Group B

Ingredient	KG
Corn Oil	0.125
<b>Total Weight:</b>	<b>0.125</b>



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Cakes, Muffins & Sponge  
Products, Colouring & Flavouring,  
Filling, Icing & Topping



## OCCASION

Afternoon Tea, Celebration, Easter  
, Festive, Summer



## FINISHED PRODUCT

Cake, Cupcake, Dessert, Sweet  
Food, Sweet Good

### Group C

Ingredient

PETTINA CHEESECAKE MIX

Whipped cream

Mocha Paste

KG

0.175

0.500

0.050

**Total Weight:** 0.725

### Group D

Ingredient

Cocoa Powder

KG

0.050

**Total Weight:** 0.050

### Group E

Ingredient

Pettinice RTR White Icing

KG

0.200

**Total Weight:** 0.200

## METHOD

1. Beat all ingredients (A) on low speed for 7mins.
2. Slowly add ingredient (B) and evenly mix.
3. Pour 600g batter into the baking tray 14" x 14" and bake at 180°C for 15mins and set it aside to cool.
4. Beat all ingredients (C & D) on medium speed for 1min or until evenly mix and set aside.
5. Use the cutter and slice into evenly 3 layers and covered all the cream (C & D) onto the cake.
6. Dust some ingredient (D) onto the surface and set into the freezer for about 1hr.
7. Finally, decorate to your desire preference using ingredients (E).