



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Cake

COTTONY MILK TEA CAKE

INGREDIENTS

Group A

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	0.500
Evaporated milk	0.200
Eggs	0.205
Oil	0.210
Total Weight:	1.115

Group B

Ingredient	KG
Egg White	0.400
Sugar	0.175
Corn flour	0.100
Total Weight:	0.675

Group Decoration

Ingredient	KG
BAKELS RTU CHOCOLATE GANACHE	-
Whipping Cream	-
Fresh fruits	-
Total Weight:	0.000

METHOD

Method:

1. Place ingredients (A) into mixing bowl and whisk approximately for 1 minute at low speed.
2. Scrape down the mixture and whisk further for 5 minutes at high speed.
3. In a separate mixing bowl, whisk ingredients (B) egg white at medium speed while adding sugar gradually until finish. Increase to high speed for 30 seconds or until egg white turns foamy. Fold in the corn flour next.
4. Mix one portion of the meringue into batter (A). Mix slowly and fold in the remaining meringue and mix well.
5. Deposit 600gm batter into a square cake mould.
6. Bake at 180°C (top) and 150°C (bottom) for +/- 35 minutes.
7. Once baked, turn the surface down and put on top of a net to cool.
8. Decorate with ganache, whipping cream, and fresh strawberry before serving.