



HALLOWEEN CAKE

INGREDIENTS

Group A1

Ingredient	KG
APITO PLAIN MOIST CAKE MIX	0.550
Eggs	0.450
Water	0.125
Ovalett Special	0.025
Total Weight:	1.150

Group A2

Ingredient	KG
Oil	0.125
Total Weight:	0.125

Group A3

Ingredient	KG
Bakels Les Fruit Blueberry 50%	0.400
Whipped cream	0.500
Total Weight:	0.900



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products, Glazes



OCCASION

Afternoon Tea, Celebration, Festive, Halloween, Summer



FINISHED PRODUCT

Cake, Dessert

Group B

Ingredient

Bakels Diamond Glaze White

KG

0.300

Total Weight: 0.300

METHOD

1. Whisk all ingredients (A1) on medium speed for 3mins.
2. Add ingredients (A2) and whisk on low speed or until evenly mix.
3. Pour the 600g batter into a 9" x 9" cake mold and bake at 180°C for 45mins.
4. Let it cool completely then slice the cake into 3 evenly layers.
5. Spread all layers with ingredients (A3) and set in the chiller for 1 hour.
6. Stir ingredient (B) and mix in a drop of black coloring and cover the whole cake and decorate to your desired preference.