



DISPLAY CONDITIONS

Ambient



CATEGORY

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



OCCASION

Afternoon Tea, Celebration, Summer



FINISHED PRODUCT

Cake, Dessert, Sweet Food, Sweet Good

HAPPINESS CAKE

INGREDIENTS

Group A1

Ingredient	KG
<u>PETTINA CHOCOLATE SPONGE MIX COMPLETE</u>	0.500
Eggs	0.500
Water	0.125
Total Weight:	1.125

Group A2

Ingredient	KG
Corn Oil	0.125
Total Weight:	0.125

Group A3

Ingredient	KG
Whipped cream	0.500
Total Weight:	0.500

Group A4

Ingredient	KG
<u>Bakels Lemon Filling</u>	0.500
Total Weight:	0.500

Group A5

Ingredient

Pettinice RTR White Icing

KG

0.500

Total Weight: 0.500

METHOD

1. Beat all ingredients (A1) on medium speed for 7mins.
2. Pour ingredient (A2) into the batter and beat on medium speed for 1min.
3. Pour the 650g batter into a 9" cake mold and bake at 180°C for 45mins.
4. Set aside to cool and then cut into 4 evenly layers.
5. Cover the sponge cake with ingredient (A3) and ingredient (A4) then set it in the freezer for 1 hour.
6. Lastly, use ingredient (A5) to make happy face or decorate to your desired preference.