



# HAPPY FATHER'S DAY

## INGREDIENTS

### Group A1

Ingredient	KG
<u>BAKELS BLUE VELVET CAKE MIX</u>	0.550
Eggs	0.450
Water	0.125
<u>Ovalett Special</u>	0.025
<b>Total Weight:</b>	<b>1.150</b>

### Group A2

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

### Group A3

Ingredient	KG
<u>Bakels Les Fruits Strawberry 50%</u>	0.400
<b>Total Weight:</b>	<b>0.400</b>



## DISPLAY CONDITIONS

Ambient



## CATEGORY

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



## OCCASION

Afternoon Tea, Celebration, Festive, Summer



## FINISHED PRODUCT

Cake, Dessert, Sweet Food, Sweet Good

#### Group A4

Ingredient  
Whipped cream

KG  
0.500

**Total Weight:** 0.500

#### Group A5

Ingredient  
Pettinice RTR White Icing

KG  
1.000

**Total Weight:** 1.000

## METHOD

1. Whisk all ingredients (A1) until evenly mix on medium speed for 3mins.
2. Add slowly ingredient (A2) and whisk on low speed or until evenly mix.
3. Pour the 1000g cake batter into the 12' x 9' cake mold.
4. Bake at 180°C for 45mins and set aside to let it cool.
5. Cut the cake into 3 parts and evenly spread ingredient (A3) on top.
6. Spread ingredient (A4) on another layer and set into the chiller for 1 hour.
7. Finally, use ingredient (A5) and pour it all over the surface of the cake evenly and decorate to your desire preference.