



DISPLAY CONDITIONS

Ambient



CATEGORY

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



OCCASION

Afternoon Tea, BBQ, Celebration, Festive, Summer



FINISHED PRODUCT

Cake, Cheesecake, Dessert, Sweet Food, Sweet Good

LAYERED CHEESE CREAM CAKE

INGREDIENTS

Group A

Ingredient	KG
APITO CHOCOLATE MOIST CAKE MIX	1.000
Water	0.200
Eggs	0.400
Vegetable Oil	0.370
Total Weight:	1.970

Group B

Ingredient	KG
PETTINA CHEESECAKE MIX	0.330
Whipping Cream	1.000
Bakels Strawberry Filling	0.100
Total Weight:	1.430

METHOD

1. Add all the ingredients into a mixing bowl.
2. Beat the mixture with paddle at a slow speed for 1 minute and 3 minutes at medium speed or until well combined.
3. Scale 1000g of batter into 12x12" baking tray.
4. Bake the cake at 180°C for 25 minutes or until fully cooked.
5. Beat all ingredients B on slow speed for 1 minute.

6. Continue on medium speed for 1 minute.
7. Prepare a dessert cup. For the first layer, pipe Bakels Strawberry Filling.
8. For the second layer, cut the cake into small squares and place them on the surface.
9. For the third layer, squeeze out the Pettina Cheesecake Mix onto the surface, then repeat until the cup is full.
10. Finally, decorate as desired.

Cara-cara

1. Masukkan semua bahan A ke dalam mangkuk adunan.
2. Pukul adunan dengan dayung pada kelajuan perlahan selama 1 minit dan 3 minit pada kelajuan sederhana atau sehingga sehati.
3. Skalikan 1000g adunan ke dalam dulang pembakar 12x12".
4. Bakar kek pada suhu 180°C selama 25 minit atau sehingga masak sepenuhnya.
5. Pukul semua bahan B dengan kelajuan perlahan selama 1 minit.
6. Teruskan pada kelajuan sederhana selama 1 minit.
7. Sediakan cawan pencuci mulut. Untuk lapisan pertama, paip Bakels Isi Strawberi.
8. Untuk lapisan kedua, potong kek menjadi empat segi kecil dan letakkan di permukaan.
9. Untuk lapisan ketiga, picit adunan Kek Keju Pettina ke atas permukaan, kemudian ulangi sehingga cawan penuh.
10. Akhir sekali, hias mengikut kehendak.