



MALAYSIA CAKE

INGREDIENTS

Group A1

Ingredient	KG
BAKELS RED VELVET CAKE MIX	0.500
Sugar	0.250
Eggs	0.700
Water	0.100
OVALETT SPECIAL	0.020
Total Weight:	1.570

Group A2

Ingredient	KG
BUTTA BUTTEROILS SUBSTITUTE	0.400
Total Weight:	0.400

Group B1

Ingredient	KG
PETTINA SPONGE MIX COMPLETE	0.500
Sugar	0.250
Eggs	0.700
Water	0.100
OVALETT SPECIAL	0.020
Total Weight:	1.570



DISPLAY CONDITIONS

Ambient



CATEGORY

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



OCCASION

Afternoon Tea, Celebration,
Summer



FINISHED PRODUCT

Cake, Dessert

Group B2

Ingredient

BUTTA BUTTEROILS SUBSTITUTE

KG

0.400

Total Weight: 0.400

METHOD

1. Whisk all ingredients (A1) on high speed for 3mins.
Then add in ingredient (B1) on low speed until it is evenly mix.
Repeat the same steps for ingredients (B1 & B2).
2. Prepare a 9" baking mold and put one layer of Group A batter and one layer of Group B batter and bake at 250°C on top heat for 10mins then repeat the same method again.
3. Decorate to your own desired preference and it is ready to be served.