



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery, Cakes, Muffins & Sponge Products



## OCCASION

Afternoon Tea, Summer



## FINISHED PRODUCT

Cake

# MARBLE CAKE

## INGREDIENTS

### Group Plain Cake Batter

Ingredient	KG
<a href="#">APITO PLAIN MOIST CAKE MIX</a>	1.000
Eggs	0.550
OVALETT SPECIAL	0.040
<a href="#">BAKELS BUTTA BLENDS</a>	0.725
<b>Total Weight:</b>	<b>2.315</b>

### Group Chocolate Cake Batter

Ingredient	KG
<a href="#">APITO PLAIN MOIST CAKE MIX</a>	1.000
Eggs	0.550
<a href="#">Ovalett Special</a>	0.040
<a href="#">BAKELS BUTTA BLENDS</a>	0.725
<a href="#">APITO CHOCOLATE EMULCO</a>	0.045
<b>Total Weight:</b>	<b>2.360</b>

## METHOD

#### Plain Cake Batter

1. Whisk ingredients (Apito Plain Moist Cake Mix, eggs and Ovalett Special) on high speed for 1 min.
2. Add in Bakels Butta Blends and turn to low speed and whisk for 1 min.

#### Chocolate Cake Batter

1. Whisk ingredients (Apito Plain Moist Cake Mix, eggs, Ovalett Special) on high speed for 1 min.
2. Add ingredients (Bakels Butta Blends and Apito Chocolate Emulco) and turn to low speed and whisk for 1 min.
3. Deposit ratio 80:20 into the cake mold (280g Plain Cake Batter and 70g Chocolate Cake Batter).
4. Bake at 180°C for 45mins.