



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Cake, Dessert, Sponge, Sweet Food, Sweet Good



ORANGE CHOCO LAYERS CAKE

INGREDIENTS

Group Cake Batter

Ingredient	KG
APITO PLAIN MOIST CAKE MIX	1.000
Eggs	1.400
Water	0.250
OVALETT SPECIAL	0.060
Oil	0.250
Apito Orange Paste	0.060
Total Weight:	3.020

Group Choc Cream

Ingredient	KG
Bakels Compound Chocolate	0.100
Total Weight:	0.100

METHOD

Cake Batter

1. Whisk ingredients (Apito Plain Moist Cake Mix, eggs, water and Ovalett Special) on high speed for 2 mins.
2. Add in oil and Bakels Orange Paste then turn to low speed and whisk for 1 min.
3. Deposit batter into a 8" tray (650g).
4. Bake at 180°C for 15 - 20mins.

Choc Cream

1. Cut the cake into 3 parts and spread Bakels Compound Chocolate on top of each layer and it is ready to be served.