



PANDAN LAYERS CAKE

INGREDIENTS

Group Cake Batter

Ingredient	KG
<u>APITO PLAIN MOIST CAKE MIX</u>	1.000
Eggs	1.400
Water	0.250
<u>OVALETT SPECIAL</u>	0.060
Oil	0.250
<u>Apito Pandan Paste</u>	0.060
Total Weight:	3.020

Group Butter Cream

Ingredient	KG
Icing sugar	0.400
Water -hot	0.150
Unsalted Butter	1.000
<u>Bakels Cremello</u>	1.000
<u>Apito Vanilla Vanola</u>	0.050
Total Weight:	2.600



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Cake, Dessert, Sponge, Sweet Food, Sweet Good

METHOD

Pandan Sponge

1. Whisk ingredients (Bakels Plain Moist Cake Mix, eggs, water and Ovalett Special) on high speed for 2 mins.
2. Add in oil and Apito Pandan 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.

Butter Cream

1. Dissolved sugar with water and mix in unsalted butter and whisk at high speed for 10mins.
2. Add Bakels Cremello and continue to whisk on high speed for 10 mins until it's soft and fluffy.
3. Lastly, add in Apito Vanilla Vanola and mix evenly.
4. Cut the cake into 3 parts and spread the cream on top of each layer and it is ready to be served.