DISPLAY CONDITIONS

Ambient

CATEGORY

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

OCCASION

Afternoon Tea, Celebration, Festive, Summer

FINISHED PRODUCT

Cake

PROSPERITY TIGER SKIN CAKE

INGREDIENTS

Group A1

Ingredient	KG
PETTINA BUTTER CAKE MIX	1.000
BAKELS MARGARINE P	0.750
Total Weight:	1.750

Group A2

Ingredient	KG
Eggs	0.550
Total Weight:	0.550

Group B

Ingredient	KG
Butter Cake Batter	1.000
Apito Orange Paste	0.100
Orange Coloring	0.010
Total Weight:	1.110

Group C

Ingredient	KG
Butter Cake Batter	0.800
APITO CHOCOLATE EMULCO	0.080
Total Weight:	0.880

Group D

Ingredient	KG
Whipping Cream	0.500
Total Weight:	0.500

METHOD

1. Beat all ingredients (A1) on low speed for 2mins or until evenly combined.
2. Scrape down the batter and beat on medium speed. Gradually add in ingredient (A2) until fluffy and light in color for 3 - 5min. Then divide the batter into 3 portions.
3. Mix batter and all ingredients (B) until evenly combined.
4. Mix batter and all ingredients (C) until evenly combined.
5. Place ¼ cup of chocolate batter in the center of the cake pan and ¼ cup orange batter directly on top of the chocolate batter. Repeat the process again.
6. With every 3rd process, add in ¼ cup plain batter and repeat the process again.
7. Then bake at pre-heated oven at 180°C (top) and 170°C (bottom) for about 50mins and set aside to let it cool
8. Coat the whipped cream and decorate to your desire preference.