



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Cakes, Muffins & Sponge  
Products, Filling, Icing & Topping,  
Glazes, Glazes, Dips, Flans &  
Gels



## OCCASION

Afternoon Tea, Celebration,  
Festive, Summer



## FINISHED PRODUCT

Cake, Dessert, Sweet Food,  
Sweet Good

# RAYA PANDAN CAKE

## INGREDIENTS

### Group A1

Ingredient	KG
<u>PETTINA SPONGE MIX COMPLETE</u>	0.500
Eggs	0.700
Water	0.125
<u>OVALETT SPECIAL</u>	0.030
<b>Total Weight:</b>	1.355

### Group A2

Ingredient	KG
Oil	0.125
<u>Apito Pandan Paste</u>	0.030
<b>Total Weight:</b>	0.155

### Group A3

Ingredient	KG
<u>BAKELS BAKE STABLE CUSTARD MIX</u>	0.083
Water	0.250
<b>Total Weight:</b>	0.333

#### Group A4

Ingredient

Whipped cream

KG

0.100

**Total Weight:** 0.100

#### METHOD

1. Whisk all ingredients (A1) in high speed for 7mins.
2. Then slowly add all ingredients (A2) and whisk for 2mins.
3. Pour the batter into 9" cake mold and bake at 180°C for 60mins.
4. Whisk all ingredients (A3) until thicken then add in ingredient (A4).
5. Slice the cake into 3 evenly layers then spread each layer with the cream then let it set in the chiller.
6. Then decorate to your desired preference and it is ready to be served.