



RED VELVET CAKE

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CATEGORY

Cakes, Muffins & Sponge Products

INGREDIENTS

Group 1

 Ingredient
 KG

 BAKELS RED VELVET CAKE MIX
 1.000

 Eggs
 0.100

 Water
 0.350

 Oil
 0.200

Total Weight: 1.650

METHOD

- 1. Blend Group 1 on low speed for 1 minutes.
- 2. Scrape down, blend on medium speed for 5 minutes.
- 3. Further blend for 1 minute on slow speed.
- 4. Deposit about 400 gm of batter into cake mould.
- 5. Bake at 180°C for approximate 30 minutes.