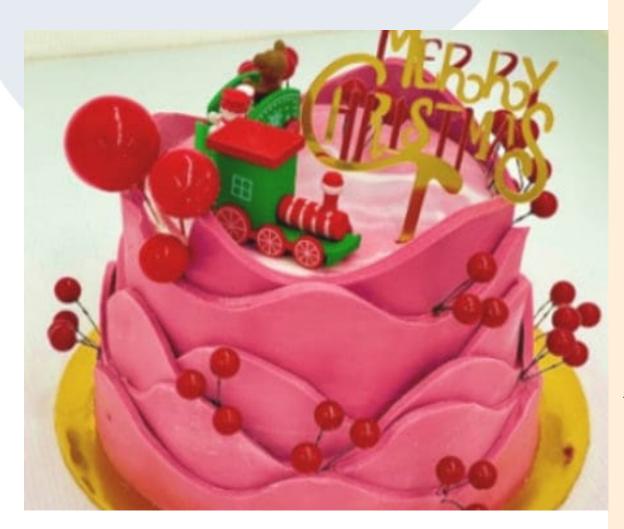


www.maybakels.com



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea, Celebration, Christmas, Festive



FINISHED PRODUCT

Cake

RED VELVET TOWNSIE CAKE

INGREDIENTS

Group A1

Ingredient
BAKELS RED VELVET CAKE MIX
Eggs
Water
Ovalett Special

Group A2

Ingredient Oil KG 0.500 0.700 0.125 0.030 Total Weight: 1.355

KG 0.125 Total Weight: 0.125



www.maybakels.com

Group B

Ingredient	KG
Pettinice RTR White Icing	1.000
Red Coloring	0.001
Brown Coloring	0.001
	Total Weight: 1.002

METHOD

- 1. Place all ingredients A1 into the a mixing bowl and beat at medium speed for 3 minutes.
- 2. Add ingredient A2 and beat on low speed or until evenly combined.
- 3. Pour cake batter into the baking tray (size 14"x 14").
- 4. Bake on 180°C for 25 minutes.
- 5. Set aside to let it cool then cut into the desire size. Layer with butter cream and cover the whole cake. Chill for 1 hour.
- 6. Place all ingredients B and mix until evenly combined.
- 7. Roll ingredient B into flat surface and cover the whole cake.
- 8. Finally, decorate the cake and it is ready to serve.