



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	KG
<u>BAKELS RED VELVET CAKE MIX</u>	0.500
Eggs	0.700
Water	0.125
<u>Ovalett Special</u>	0.030
Total Weight:	1.355

Group A2

Ingredient	KG
Oil	0.125
Total Weight:	0.125

Group B

Ingredient

Pettinice RTR White Icing

Red Coloring

Brown Coloring

KG

1.000

0.001

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.