



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Cakes, Muffins & Sponge  
Products, Filling, Icing & Topping



## OCCASION

Afternoon Tea, Summer



## FINISHED PRODUCT

Cake, Dessert, Sweet Food,  
Sweet Good

# RICH MANGO CAKE

## INGREDIENTS

### Group A1

Ingredient	KG
<u>PETTINA SPONGE MIX COMPLETE</u>	0.550
Eggs	0.450
Water	0.125
<b>Total Weight:</b>	<b>1.125</b>

### Group A2

Ingredient	KG
Oil	0.125
<b>Total Weight:</b>	<b>0.125</b>

### Group B

Ingredient	KG
<u>Bakels Mango Filling</u>	0.400
Whipped cream	0.500
<b>Total Weight:</b>	<b>0.900</b>

## METHOD

1. Beat all ingredients (A1) on medium speed for 3mins.
2. Add in ingredient (A2) and beat in low speed until evenly mix.

3. Pour the 600g cake batter into a 9" x 9" cake mold and bake it at 180°C for 45mins.
4. Leave the cake to cool, then cut evenly into 2 pieces.
5. Cover each layer and the whole cake with whipped cream and Bakels Mango Filling and it's ready to serve.