



## SAKURA CREPE CAKE

### INGREDIENTS

#### Group A

| Ingredient                    | KG           |
|-------------------------------|--------------|
| <b>BAKELS SAKURA CAKE MIX</b> | 0.325        |
| Fresh Milk                    | 0.375        |
| Water                         | 0.125        |
| Eggs                          | 0.250        |
| Egg Yolk                      | 0.050        |
| Corn Oil                      | 0.050        |
| Food colouring (pink)         | 0.001        |
| <b>Total Weight:</b>          | <b>1.176</b> |

#### Group B

| Ingredient           | KG           |
|----------------------|--------------|
| Whipping Cream       | 0.500        |
| Sugar                | 0.100        |
| <b>Total Weight:</b> | <b>0.600</b> |

### METHOD

1. Whisk all ingredients (A) until well combined.
2. Heat up the pan with a bit oil. Pour a scoop batter, spread to a thin layer and cook till it becomes a layer of crepe. Repeat until the batter is used up.



#### DISPLAY CONDITIONS

Chilled



#### CATEGORY

Cakes, Muffins & Sponge  
Products



#### OCCASION

Afternoon Tea, Mother's Day



#### FINISHED PRODUCT

Cake

3. Place ingredients (B) into a mixing bowl and whisk at top speed until light (approximately 3 minutes), set aside in a bowl.
4. To assemble, place 1 piece of crepe onto a cake board, spread cream evenly on top and add another piece of crepe over it. Repeat until finish. Chill the cake to let it set before serving.
5. Decorate or add topping according to preference.