



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Breads, Rolls & Pastry,
Cakes, Muffins & Sponge
Products, Filling, Icing & Topping



OCCASION

Afternoon Tea, BBQ, Celebration,
Christmas, Festive, Summer



FINISHED PRODUCT

Cake, Cupcake, Dessert, Sponge,
Sweet Food, Sweet Good

SALTED LEMON WHITE CHRISTMAS CAKE

INGREDIENTS

Group A1

Ingredient	KG
Bakels Salted Lemon Cake Mix	0.500
Eggs	0.700
Water	0.125
OVALETT SPECIAL	0.030
Total Weight:	1.355

Group A2

Ingredient	KG
BAKELS BUTTA BLENDS	0.125
Total Weight:	0.125

Group B1

Ingredient	KG
BAKELS BAKE STABLE CUSTARD MIX	0.100
Water	0.250
Total Weight:	0.350

Group B2

Ingredient
Non Dairy Cream

KG
0.050

Total Weight: 0.050

Group C

Ingredient
Yuzu Filling

KG
0.200

Total Weight: 0.200

METHOD

1. Whisk all ingredients (A1) on medium speed for 3mins.
2. Add in ingredient (A2) on low speed or until evenly mix.
3. Deposit into a 12"x 24" baking tray then bake at 160°C for 25mins.
4. Then use a 4" cutter to cut into 5pcs evenly.
5. Mix all ingredients (B1) well and fold into ingredient (B2) then spread all layers with ingredient (C).
6. Place cake into the freezer to set for 1hr then decorate according to your desired preference