



## STRAWBERRY LAYERS CAKE

### INGREDIENTS

#### Group A1

| Ingredient                         | KG           |
|------------------------------------|--------------|
| <u>PETTINA SPONGE MIX COMPLETE</u> | 1.000        |
| Eggs                               | 1.400        |
| Water                              | 0.250        |
| <u>OVALETT SPECIAL</u>             | 0.060        |
| <b>Total Weight:</b>               | <b>2.710</b> |

#### Group A2

| Ingredient           | KG           |
|----------------------|--------------|
| Oil                  | 0.250        |
| Strawberry Paste     | 0.060        |
| <b>Total Weight:</b> | <b>0.310</b> |

#### Group A3

| Ingredient           | KG           |
|----------------------|--------------|
| Cream Cheese         | 0.167        |
| Non Dairy Cream      | 0.500        |
| <b>Total Weight:</b> | <b>0.667</b> |



### DISPLAY CONDITIONS

Ambient



### CATEGORY

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



### OCCASION

Afternoon Tea, Celebration, Festive, Mother's Day, Summer, Valentine's Day



### FINISHED PRODUCT

Cake, Dessert, Sweet Food, Sweet Good

## METHOD

1. Mix all ingredients (A1) on high speed for 7mins.
2. Add all ingredients (A2) and deposit into a 8" baking tray of the 650g batter.
3. Bake at 180°C for 15 – 20mins and let it cool for 2 hours.
4. Mix all ingredients (A3) and divide into 8 portions. Spread cream cheese filling onto each layer of the evenly cut cake.
5. Lastly, decorate the cake with your own desired preference and it is ready to be served.