



DISPLAY CONDITIONS

Ambient



CATEGORY

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



OCCASION

Afternoon Tea, Celebration, Easter
, Festive, Summer



FINISHED PRODUCT

Cake, Dessert, Sweet Food,
Sweet Good

STUCK BUNNY CAKE

INGREDIENTS

Group A

Ingredient	KG
<u>PETTINA SPONGE MIX COMPLETE</u>	0.500
Eggs	0.500
Water	0.125
Total Weight:	1.125

Group B

Ingredient
Corn Oil

KG
0.125

Total Weight: 0.125

Group C

Ingredient
Whipped cream

KG
0.500

Total Weight: 0.500

Group D

Ingredient
[Fino Blueberry Filling](#)

KG
0.200

Total Weight: 0.200

Group E

Ingredient
[Pettinice RTR White Icing](#)

KG
1.000

Total Weight: 1.000

METHOD

1. Beat all ingredients (A) on medium speed for 7mins.
2. Add in ingredient (B) and beat on low speed for 1mins.
3. Pour 650g batter into the 9" cake mold and bake at 180°C for 45mins and set it aside.
4. After cooling down, slice the cake into 4 equally layers.
5. Covered the cake with ingredient (C) and ingredient (D) by layer then set into the freezer for a minimum of 1hr.
6. Finally, use ingredient (E) to cover the whole cake and decorate to your desired preference.