



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery, Cakes, Muffins & Sponge  
Products



## OCCASION

Afternoon Tea, Celebration,  
Festive, Summer



## FINISHED PRODUCT

Cake, Dessert, Sponge, Sweet  
Food, Sweet Good

# TEH TARIK CAKE

## INGREDIENTS

### Group A1

Ingredient	KG
<a href="#">BAKELS TEH TARIK MOIST CAKE MIX</a>	0.500
Eggs	0.700
Water	0.125
<a href="#">OVALETT SPECIAL</a>	0.030
<b>Total Weight:</b>	<b>1.355</b>

### Group A2

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

### Group B1

Ingredient	KG
<a href="#">BAKELS BAKE STABLE CUSTARD MIX</a>	0.100
Water	0.300
<b>Total Weight:</b>	<b>0.400</b>

## Group B2

Ingredient

Whipped cream

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 until evenly mix.
3. Pour the 750g batter into 14" x 14" cake mold and bake at 180°C for 15mins then let it cool completely.
4. Mix all ingredients (B1) and fold ingredient (B2) and set aside.
5. Cut the Teh Tarik cake into half (equally) and cover all layer with the cream.
6. Finally, decorate to your own desired and it is ready to be served.