



DISPLAY CONDITIONS

Ambient



CATEGORY

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



OCCASION

Afternoon Tea, Summer



FINISHED PRODUCT

Cake, Dessert, Sweet Food, Sweet Good

TROPICAL TEH TARIK CAKE

INGREDIENTS

Group A1

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	0.500
Eggs	0.700
Water	0.125
OVALETT SPECIAL	0.030
Brown Coloring	0.001
Total Weight:	1.356

Group A2

Ingredient	KG
Oil	0.125
Total Weight:	0.125

Group B

Ingredient	KG
Whipped cream	0.300
Jelly Cincau	0.100
Total Weight:	0.400

METHOD

1. Mix all ingredients (A1) and beat for 3mins at medium speed.
2. Add in ingredient (A2) and beat in low speed until evenly mix.
3. Pour the batter into a 14" x 14" cake mold and bake it at 180°C for 25mins.
4. Leave the cake to cool, then cut evenly into 4 pieces.
5. Mix all ingredients (B) evenly and spread the cream onto each layer of the cake. Leave the cake to set in the chiller for 1 hour.
6. Finally, decorate and cut to your desire shape.