



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products, Colouring & Flavouring, Filling, Icing & Topping, Glazes, Glazes, Dips, Flans & Gels



OCCASION

Afternoon Tea, Celebration, Summer



FINISHED PRODUCT

Cake, Dessert, Sweet Food, Sweet Good

UNDER THE SEA

INGREDIENTS

Group A1

Ingredient	KG
<u>APITO PLAIN MOIST CAKE MIX</u>	0.550
Eggs	0.450
Water	0.125
<u>OVALETT SPECIAL</u>	0.025
Total Weight:	1.150

Group A2

Ingredient	KG
Oil	0.125
Total Weight:	0.125

Group A3

Ingredient	KG
<u>Bakels Les Fruit Blueberry 50%</u>	0.400
Total Weight:	0.400

Group A4

Ingredient
Whipped cream

KG

0.500

Total Weight: 0.500

Group A5

Ingredient
BAKELS DIAMOND GLAZE NEUTRAL

KG

0.300

Total Weight: 0.300

METHOD

1. Whisk all ingredients (A1) until evenly mix on medium speed for 3mins.
2. Add in ingredient (A2) and whisk on low speed or until evenly mix.
3. Divide into 2 part to mix into blue colouring and red colouring to make it looks like marble effects.
4. Pour the cake batter into a 9" x 9" cake mold.
5. Bake at 180°C for 45mins and set aside to let it cool.
6. Cut the cake into 3 parts and evenly spread ingredient (A3) on top.
7. Spread ingredient (A4) on another layer and set into the chiller for 1 hour.
8. Finally, use ingredient (A5) and pour it all over the surface of the cake evenly and decorate to your desire preference.