



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

**Group A2**

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

**Group A3**

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

**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.