



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge
Products, Glazes



OCCASION

Afternoon Tea, Celebration,
Festive, Summer



FINISHED PRODUCT

Cake

YUZU CHEESE CAKE

INGREDIENTS

Group Cake Mix

Ingredient	KG
<u>Bakels American Muffin Mix</u>	0.500
Eggs	0.200
Water	0.100
Oil	0.200
ORANGE COMPOUND	0.020
Total Weight:	1.020

Group Cheese Topping

Ingredient	KG
<u>PETTINA CHEESECAKE MIX</u>	0.175
Whipped cream	0.500
Total Weight:	0.675

Group Glaze

Ingredient	KG
<u>BAKELS DIAMOND GLAZE NEUTRAL</u>	0.500
Orange Coloring	0.010
Total Weight:	0.510

METHOD

Cake Mix

1. Beat all ingredients in cake mix on medium speed for 3 minutes.
2. Pour batter into the 8" x 8" tray with parchment paper and bake at 160°C for 45 minutes then let it cool completely.

Cheese Topping

1. Mix all ingredients in cheese topping then cut the cake into two layers.
2. Spread a layer of cheese topping and Yuzu Cream Filling between the two cake layers then set into the freeze for 1 hour.

Glaze

1. Ensure that Bakels Crystal Glaze is at room temperature or gently reheat it to 45°C and avoid overheating.
2. Pour the glaze onto the surface you wish to cover. Ensure it is evenly cover the entire cake.
3. Once the glaze is set then it is ready to be served.