




BAKERY INGREDIENTS SINCE 1904

A close-up photograph of a hand holding a metal cup over a coffee machine. The background is a blurred bakery or cafe setting with warm lighting. The image is framed by a dark blue background with a yellow curved line at the top and bottom.

WHIPBRITE WHIPPED TOPPING 100

Recipe Solutions

A collection of light blue line-art icons scattered across the bottom half of the page, including a cup of coffee, a donut, a cookie, a slice of cake, and various pastries.

Cooking and baking are enjoyable activities that we want everyone to be able to enjoy and share with pride and joy. The art of making desserts is much more than just knowing how to perfect recipes; it is a genuine act of love to share with your loved ones. Let's start your journey with us by whipping up some of the best desserts.



Truffle Whipped Butterfly Pea Mini Cake

Method

1. Beat all ingredients (A) on medium speed for 2mins.
2. Pour the mixture into the baking tray.
3. Bake at 180°C for 25mins.
4. Let it cool, then use a cutter to cut into your desired sizes.
5. Mix all ingredients (B) well and fold in ingredient Group C then pipe it on the surface and decorate as desired.

INGREDIENTS

WEIGHT
(gram)

Group A

Bakels Butterfly Pea Muffin Mix	500
Egg	200
Water	100
oil	200

Group B

Whipbrite Whipped Topping 100	150
Water	150

Group C

Bakels Chocolate Truffle	150
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Total

1450





Chewy Bun Whipbrite Cream

Method

1. Add all the ingredients in a mixing bowl.
2. Beat the mixture with a paddle at slow speed for 1min.
3. Scrape down the mixture.
4. Beat the mixture further for 3mins at medium speed. Then turn to slow speed for another 1min.
5. Divide the dough into 40g and mould the dough in round shape.
6. Preheated the oven at 185°C top and bottom heat. Steam injection after 5mins and repeat the same baking process (steamed after 5mins baking).
7. Then bake for another 25mins or until fully baked.
8. For cream, mix all ingredients (A2) on high speed for around 3 - 4mins.
9. Apply 20g of cream into each of the chewy bun and it is ready to be served.

INGREDIENTS	WEIGHT (gram)
Group A1	
Bakels Chewy Bun Mix	1000
Black Sesame Seeds	100
Chilled Water	250
Eggs	250
Butter	200
Group A2	
Whipbrite Whipped Topping 100	200
Water	200
Total	2200





Moringa Cream Cheese Cake

Method

Cake Base:

1. Preheat the oven to 180°C.
2. In a mixing bowl, beat all ingredients (cake base) on medium speed for 2mins or until well combined.
3. Pour the 1000g batter into a 12"x12" baking mold and greased with parchment paper.
4. Bake at 180°C for 25mins and use a toothpick to be inserted into the centre and comes out clean then allow the cake to cool.

Topping Cream:

1. In a separate bowl, beat all ingredients (topping cream) on medium speed for 2mins or until it reaches a creamy consistency.
2. Apply the cream on the surface of the cooled cake.
3. Then place the cake in the chiller for 30mins to allow the topping to set.
4. Finally, sprinkle some crumble on the surface before serving or decorate with Whipbrite Whipped Topping 100 as desired.

INGREDIENTS	WEIGHT (gram)
Cake Base	
Moringa Muffin Mix	1000
Eggs	400
Water	200
Oil	400
Walnuts	400
Total	2400

INGREDIENTS	WEIGHT (gram)
Topping Cream	
Pettina Cheese Cake Mix	330
Whipping Cream	1000
Total	1330

Café Mocktails

Get ready and grab your shaker, it's time to explore the amazing world of Bakels' Mocktails!

Cheesecake Series

A cheesecake mixed drink is the ideal treat for a date night. It is the response to the question, "Should we have drinks or dessert?"

Our Cheesecake Boba series tastes just like real cheesecake. They're fun, festive, and delicious!

Are you a fan of cheesecake and looking for something new to try?

You are in luck! Cheesecake mocktails are delicious dessert mocktails that will make any occasion extra special.

Milk Series

Use Bakel's natural fruit filling in your drinks. This will add a natural sweetness and depth of flavor.

We got creative with the garnishes. Consider alternatives to the traditional lime or cherry, such as fresh herbs, fruit slices, or edible flowers. Utilizes high-quality ingredients. This will make a significant difference in the overall flavor of your drink.

By following these guidelines, you'll be well on your way to creating delicious mocktails that everyone will enjoy.

Latte Series

Have you ever craved a delicious latte and wondered what makes it so irresistibly good? You are not alone! Lattes hold a special place in the hearts of many caffeine enthusiasts, and with good reason.

We'll delve into the world of lattes, discovering the magical combination of flavors, textures, and the comforting warmth we all associate with Bakels products.

So, grab your favorite mug and let's discover the secrets to the goodness of lattes!



Cheesecake Series

Ube Cheesecake Boba Mocktails

Method

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside.

Base:

1. In a 16oz cup, put the boba pearl at the bottom of the cup.

Garnish:

1. Whisk together Pettina Cheese Cake Mix and fresh milk until no lumps.
2. Then divide the mixture into two. Add the Apito Ube Paste on one of the mixtures.
3. Create marble effect using the two-cheese cake mixture on the sides of the cup.

Body:

1. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken drink.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.

INGREDIENTS

WEIGHT
(gram)

Base

Boba Pearls, cooked 50

Garnish

Pettina Cheese Cake Mix 5

Cold Water 10

Apito Ube Paste 1

Body

Pettina Cheese Cake Mix 20

Fresh Milk 180

Apito Ube Paste 2

Ice 180

Topping

Whipbrite Whipped
Topping 100 20

Cold Water 40

TOTAL 508



Cheesecake Series

Espresso Cheesecake Boba Mocktails

Method

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside.

Base:

1. In a 16oz cup, put the boba pearl at the bottom of the cup.

Garnish:

1. Whisk together Pettina Cheese Cake Mix and fresh milk until no lumps.
2. Then divide the mixture into two. Add the Apito Espresso Paste on one of the mixtures.
3. Create marble effect using the two-cheesecake mixture on the sides of the cup.

Body:

1. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken drink.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.

INGREDIENTS	WEIGHT (gram)
Base	
Boba Pearls, cooked	50
Garnish	
Pettina Cheese Cake Mix	5
Cold Water	10
Apito Espresso Paste	1
Body	
Pettina Cheese Cake Mix	20
Fresh Milk	180
Apito Espresso Paste	3
Ice	180
Topping	
Whipbrite Whipped Topping 100	20
Cold Water	40
TOTAL	509



Cheesecake Series

Orange Cheesecake Boba Mocktails

INGREDIENTS

WEIGHT
(gram)

Base

Boba Pearls, cooked 50

Garnish

Pettina Cheese Cake Mix 5

Cold Water 10

Apito Orange Paste 2

Body

Pettina Cheese Cake Mix 20

Fresh Milk 180

Apito Orange Paste 4

Ice 180

Topping

Whipbrite Whipped Topping 100 20

Cold Water 40

TOTAL

511

Method

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside.

Base:

1. In a 16oz cup, put the boba pearl at the bottom of the cup.

Garnish:

1. Whisk together Pettina Cheese Cake Mix and fresh milk until no lumps.
2. Then divide the mixture into two, then add the Apito Orange Paste on one of the mixtures.
3. Create marble effect using the two-cheesecake mixture on the sides of the cup.

Body:

1. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken drink.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.

Cheesecake Series

Lemon Cheesecake Boba Mocktails

Method

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside.

Base:

1. In a 16oz cup, put the boba pearl at the bottom of the cup.

Garnish:

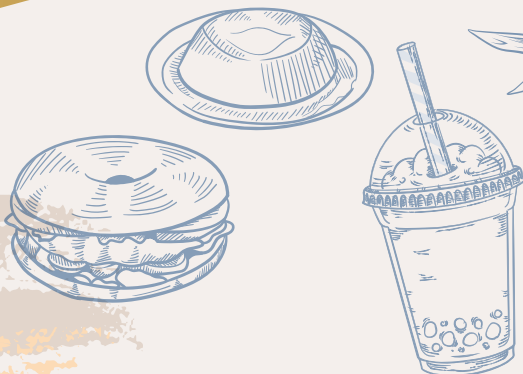
1. Whisk together Pettina Cheese Cake Mix and fresh milk until no lumps.
2. Then divide the mixture into two. then add the Apito Lemon Paste on one of the mixtures.
3. Create marble effect using the two-cheesecake mixture on the sides of the cup.

Body:

1. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken drink.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.



INGREDIENTS	WEIGHT (gram)
Base	
Boba Pearls, cooked	50
Garnish	
Pettina Cheese Cake Mix	5
Cold Water	10
Apito Lemon Paste	2
Body	
Pettina Cheese Cake Mix	20
Fresh Milk	180
Apito Lemon Paste	4
Ice	180
Topping	
Whipbrite Whipped Topping 100	20
Cold Water	40
TOTAL	511



INGREDIENTS

WEIGHT
(gram)

Base

Bakels Les Fruits Strawberry 50%	50
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Body

Bakels Les Fruits Strawberry 50%	20
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Fresh Milk	180
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Condensed Milk	10
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Ice	180
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Topping

Whipbrite Whipped Topping 100	20
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Cold Water	40
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TOTAL	500
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Milk Mocktails Series Strawberry Milk Splash

Method

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside.

Base:

1. In a 16oz cup, put the base ingredient at the bottom of the cup.

Body:

1. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken strawberry milk.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.



Milk Mocktails Series

Blueberry Milk Splash

Method

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside.

Base:

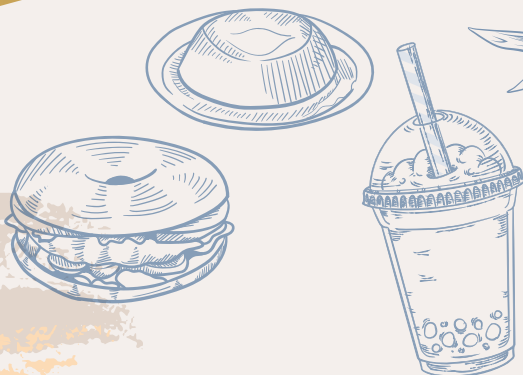
1. In a 16oz cup, put the base ingredient at the bottom of the cup.

Body:

1. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken blueberry milk.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.

INGREDIENTS	WEIGHT (gram)
Base	
Bakels Les Fruits Blueberry 50%	50
Body	
Bakels Les Fruits Blueberry 50%	25
Fresh Milk	180
Condensed Milk	10
Ice	180
Topping	
Whipbrite Whipped Topping 100	20
Cold Water	40
TOTAL	505





Milk Mocktails Series

Yuzu Matcha Boba Milk Splash

INGREDIENTS	WEIGHT (gram)
Base	
Boba Pearls, cooked	50
Matcha	
Matcha Powder	3
Water, Warm	20
Body	
Yuzu Filling	50
Fresh Milk	180
Ice	180
Topping	
Whipbrite Whipped Topping 100	20
Cold Water	40
TOTAL	543

Method

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside. Matcha:
2. Using a matcha whisk or small regular whisk, whisk briskly the matcha powder and warm water until the matcha is fully dispersed and there is a foamy layer on top.

Base:

1. In a 16oz cup, put the base ingredient at the bottom of the cup.

Body:

1. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken milk and add the matcha powder.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.



Latte Mocktails Series

Speculoos Latte

Method

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside.

Garnish:

1. Dip the rim of the cup in Speculoos Spread and Speculoos Crumble after.

Matcha:

1. Using a matcha whisk or small regular whisk, whisk briskly the matcha powder and warm water until the matcha is fully dispersed and there is a foamy layer on top

Body:

2. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken milk and add the espresso shot.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.

INGREDIENTS

WEIGHT
(gram)

Garnish

Speculoos Crumble	2
Speculoos Spread	5

Body

Ice	180
Fresh Milk	180
Speculoos Spread	30
Condensed Milk	10

Coffee

Espresso Shot	45
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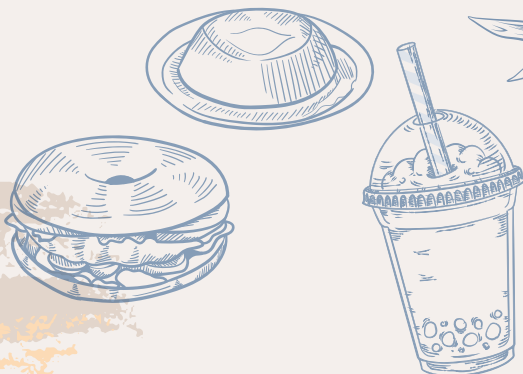
Topping

Whipbrite Whipped Topping 100	15
Cold Water	30

TOTAL

497





INGREDIENTS	WEIGHT (gram)
Garnish	
Bakels Salted Caramel Filling	10
Body	
Ice	180
Fresh Milk	180
Bakels Salted Caramel Filling	40
Condensed Milk	10
Coffee	
Espresso Shot	45
Topping	
Whipbrite Whipped Topping 100	15
Cold Water	30
TOTAL	510

Latte Mocktails Series

Salted Caramel Latte

Method

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside.

Garnish:

1. Spread Bakels Salted Caramel Filling at the side of the cup.

Body:

1. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken drink and add the espresso shot.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.



Latte Mocktails Series

Cocoa Latte

Method

Topping:

1. Combine all the ingredients in a mixer, then whip at low speed for about 5 - 6mins then set aside.

Garnish:

1. Spread Bakels cocoa cream at the side of the cup.

Body:

1. Using a shaker, combine all the ingredients. Then shake until thoroughly chilled, about 10 seconds.
2. Fill the cup with shaken drink and add the espresso shot.
3. Top it with the Whipbrite Whipped Topping 100 and serve immediately.

INGREDIENTS

WEIGHT
(gram)

Garnish

Cocoa Cream 5

Body

Ice 180

Fresh Milk 180

Cocoa Cream 40

Condensed Milk 10

Coffee

Espresso Shot 45

Topping

Bakels Whip Brite 15

Cold Water 30

TOTAL

505



BAKELS

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