



#### CATEGORY

Confectionery



#### OCCASION

Halloween



#### FINISHED PRODUCT

Cake

## HALLOWEEN CAKE

### INGREDIENTS

#### Group 1

Ingredient	KG
<b><u>Bakels Multimix Cake Complete</u></b>	0.900
Cocoa	0.100
Water	0.230
Oil	0.300
Egg	0.365
<b><u>Bakels White Fudgice</u></b>	0.300
<b><u>Aromatic Orange Flavour</u></b>	0.020
<b><u>Bakels Dark Truffle</u></b>	-
<b>Total Weight:</b>	<b>2.215</b>

### METHOD

#### All-in-one-method

1. Mix all the ingredients for 1 minute on slow speed with a beater then 4 minutes on medium speed.
2. Fill a round baking tin.
3. Baking temperature: 180 °C.
4. Baking time: approx 30 minutes.
5. Heat the White Fudgice for a short time in the microwave and mix with the Aromatic Orange Flavour.

6. Pour the glaze over the cooled cake and make a spider web pattern with Dark Truffle.