



## CATEGORY

Confectionery



## FINISHED PRODUCT

Soft Cake

# SOFT CAKE WITH TOSCA

## INGREDIENTS

### Group Cake

Ingredient	KG
<a href="#">Bakels Multi Mix Cake Base</a>	1.000
Egg	0.365
Vegetable oil	0.300
Water	0.230
<b>Total Weight:</b>	<b>1.895</b>

### Group Filling

Ingredient	KG
<a href="#">Bakels Les Fruits Pear</a>	-
<b>Total Weight:</b>	<b>0.000</b>

### Group Topping

Ingredient	KG
<a href="#">Bakels Tosca</a>	1.000
Planed almond	-
<b>Total Weight:</b>	<b>1.000</b>

## METHOD

Mix all ingredients with wing for 1 minute at low speed and 6 minutes at medium speed.

Fill 250 g of batter into the mold and add Les Fruits Pear.

**Baking temperature:** 165-170°C

**Baking time:** 30-35 minutes

**Tosca:** Boil the toska gently, add planed almond or planed almonds. Spread on the cake and burn off at 220°C for about 5 minutes or until lightly browned.