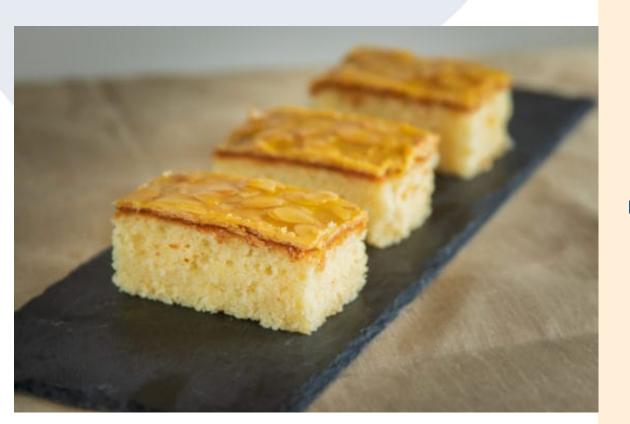


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# SOFT CAKE WITH TOSCA

#### **INGREDIENTS**

Group Cake	
Ingredient	KG
Bakels Multi Mix Cake Base	1.000
Egg	0.365
Vegetable oil	0.300
Water	0.230
	Total Weight: 1.895
Group Filling	
Ingredient	KG
Bakels Les Fruits Pear	-
	Total Weight: 0.000
Group Topping	
Ingredient	KG
Bakels Tosca	1.000
Planed almond	-
	Total Weight: 1.000





**FINISHED PRODUCT** 

Soft Cake

#### METHOD



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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 tosca 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.