



SILKY POUND CAKE

INGREDIENTS

Group Pound Cake

Ingredient	KG
Egg	0.400
Water	0.130
Rapeseed oil	0.240
Sugar	0.300
<u>Aromatic Orange Flavour</u>	0.012
<u>Silky Cake</u>	0.160
Wheat flour	0.330
Total Weight:	1.572

Group Pound Cake Chocolate

Ingredient	KG
Cocoa powder	0.020
Water	0.010
Total Weight:	0.030

Group Decor

Ingredient	KG
<u>Bakels Orange Truffle</u>	-
<u>Bakels Chockex Premium Dark</u>	-
Total Weight:	0.000



DISPLAY CONDITIONS

Room temperature



CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Confectionery, Pound cake,
Sponge cake

METHOD

1. Pound Cake: Mix all ingredients with a paddle at medium speed for 5 minutes.
2. Pound Cake Chocolate: Mix 10 g of water with the cocoa powder with the light batter.
3. Scale up 350 g in classic Pound Cake tins and 50 g of the chocolate batter. Make a marble effect with a knife and bake at 170 degrees for 50 minutes.
4. When the Pound Cake has cooled off, pipe some Dark Truffle on top and cover it with Bakels Chockex Dark.