





Chilled



# **CATEGORY**

Confectionery



## **OCCASION**

Easter, Summer, Sweet tapas, Valentines Day



## FINISHED PRODUCT

Cake, Dessert, Soft Cake

# STRAWBERRY CAKE

# **INGREDIENTS**

## **Group Cake**

Ingredient	KG
Wheat flour	0.380
Wheat starch	0.060
Aromatic Baking Powder	0.015
Sugar	0.380
Oil	0.050
Water	0.150
Egg	0.360
Aromatic Strawberry Flavour	0.100
Aromatic Jilk 60	0.016
	Total Weight: 1.511

#### **Group Filling/Decoration**

ingredient	NG
Bakels Delight	0.250
Aromatic Strawberry Flavour	0.025
	0.0

Total Weight: 0.275

## **METHOD**





#### Cake

- Mix all ingredients with a whisk for 1 minute at low speed.
- Scrape down the edges.
- Mix 3 minutes on high speed.
- The recipe yields two cake-to-go baking tins, 10x60 cm.
- Baking temperature: 170°C
- Baking time: 20 minutes

#### Filling/Decoration

Whisk Bakels Delight with added Aromatic Strawberry Flavour.

#### Assembly

- Divide the bottom in two and spread strawberry filling between the layers and on the top.
- Decorate as desired.