



## CATEGORY

Confectionery



## OCCASION

Summer, Vegan



## FINISHED PRODUCT

Cake

# VEGAN APPLE AND LEMON CAKE

## INGREDIENTS

### Group Cake

Ingredient	KG
<a href="#">Bakels Vegan Cake Mix</a>	1.000
Rapeseed oil	0.400
Water	0.400
<b>Total Weight:</b>	<b>1.800</b>

### Group Filling

Ingredient	KG
<a href="#">Bakels Creme Filling Lemon</a>	0.300
<a href="#">Bakels White Fudgice</a>	0.100
<a href="#">Bakels Les Fruits Apple</a>	0.150
<b>Total Weight:</b>	<b>0.550</b>

### Group Decoration

Ingredient	KG
<a href="#">Bakels Pettinice Premium Sugar Paste</a>	-
<b>Total Weight:</b>	<b>0.000</b>

## METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed.

Fill the desired shape/ring almost up to the edge.

Bake at 180°C deck oven/160°C rack oven for about 50 minutes.

#### Filling

Whisk together White Fudgice and Creme Filling Lemon.

Divide the cake bases into 3 layers. Spread about 150 g Les Fruits Apple on the first cake base.

Spread the second cake base with the lemon filling, put on the third cake base and cover the entire cake with the lemon filling.

Roll Pettinice Premium Sugar Paste White to about 2.7 mm and cover the cake.

Decorate as desired.