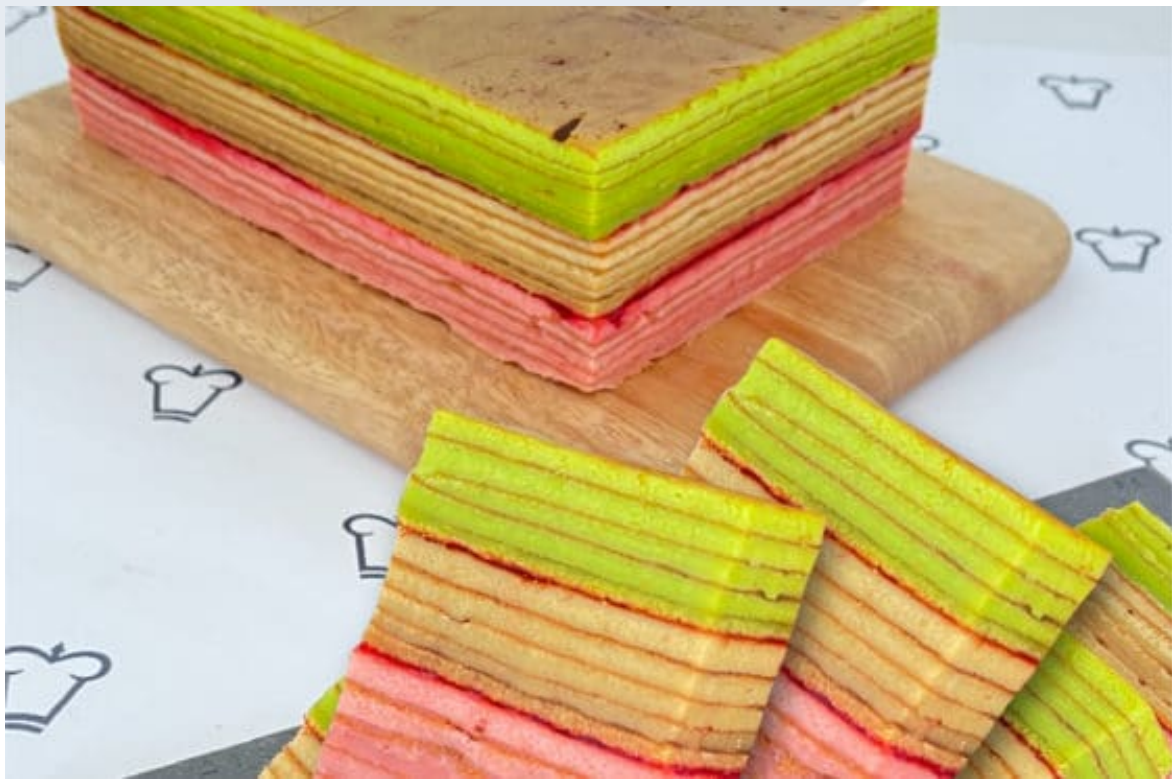




3-FLAVOUR LAYER CAKE

INGREDIENTS

Group A1

Ingredient	KG
BAKELS SAKURA CAKE MIX	0.500
Sugar	0.125
Ovalett Special	0.050
Eggs	1.000
Water	0.100
Total Weight:	1.775

Group A2

Ingredient	KG
BAKELS BUTTA BLENDS	0.400
Total Weight:	0.400

Group A3

Ingredient	KG
Bakels Strawberry Filling	0.200
Total Weight:	0.200



DISPLAY CONDITIONS

Ambient



CATEGORY

Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake

Group B1

Ingredient	KG
BAKELS TEH TARIK MOIST CAKE MIX	0.500
Sugar	0.125
Ovalett Special	0.050
Eggs	1.000
Water	0.100
Total Weight:	1.775

Group B2

Ingredient	KG
BAKELS BUTTA BLENDS	0.400
Total Weight:	0.400

Group C1

Ingredient	KG
APITO PLAIN MOIST CAKE MIX	0.500
Sugar	0.125
Ovalett Special	0.050
Eggs	1.000
Water	0.100
Apito Pandan Paste	0.040
Total Weight:	1.815

Group C2

Ingredient	KG
BAKELS BUTTA BLENDS	0.400
Total Weight:	0.400

METHOD

1. Beat all ingredients (A1) on high speed for 3 minutes.
2. Add the ingredients (A2) on a slow speed and beat until the mixture is well mixed.
3. Repeat the preparation methods for ingredients (B) and (C) with separate mixing bowls.
4. Pour 150gm of batter (one layer) into a 10 "x 10" mold and bake at 250° C for 8 minutes.
5. Repeat until the batter finishes, about five layers.
6. Finally spread the ingredient (A3) on the surface to combine the three flavors.

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1. Pukul semua bahan-bahan (A1) dengan kelajuan tinggi selama 3 minit.
 2. Tambah bahan (A2) pada kelajuan perlahan dan pukul sehingga adunan sebatu.
 3. Ulangi cara-cara penyediaan untuk bahan-bahan (B) dan (C) dengan mangkuk adunan yang berasingan.
 4. Tuangkan 150gm adunan (satu lapis) ke dalam acuan 10" x 10" dan bakar pada suhu 250°C selama 8 minit. Ulangi sehingga adunan habis, kira-kira lima lapisan.
 5. Akhirnya sapu bahan (A3) di atas permukaan untuk gabungkan ketiga-tiga perisa kek.