



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Muffins & Sponge
Products



OCCASION

Afternoon Tea, Mother's Day



FINISHED PRODUCT

Cake

SAKURA CREPE CAKE

INGREDIENTS

Group A

Ingredient	KG
<u>BAKELS SAKURA CAKE MIX</u>	0.325
Fresh Milk	0.375
Water	0.125
Eggs	0.250
Egg Yolk	0.050
Corn Oil	0.050
Food colouring (pink)	0.001
Total Weight:	1.176

Group B

Ingredient	KG
Whipping Cream	0.500
Sugar	0.100
Total Weight:	0.600

METHOD

1. Whisk all ingredients (A) until well combined.
2. Heat up the pan with a bit oil. Pour a scoop batter, spread to a thin layer and cook till it becomes a layer of crepe. Repeat until the batter is used up.

3. Place ingredients (B) into a mixing bowl and whisk at top speed until light (approximately 3 minutes), set aside in a bowl.
4. To assemble, place 1 piece of crepe onto a cake board, spread cream evenly on top and add another piece of crepe over it. Repeat until finish. Chill the cake to let it set before serving.
5. Decorate or add topping according to preference.