

# FLOURLESS ALMOND CAKE (USING BAKELS FLOURLESS ALMOND CAKE MIX)

## INGREDIENTS

### Group 1

Ingredient

Butter (softened)

KG

0.440

**Total Weight:** 0.440

### Group 2

Ingredient

Bakels Flourless Almond Cake Mix

KG

1.000

**Total Weight:** 1.000

### Group 3

Ingredient

Water (Variable)

KG

0.480

**Total Weight:** 0.480

## METHOD

1. Add Group 1 to bowl, cream on low speed for 30 seconds.
2. Continue creaming on second speed for 90 seconds.
3. Add Group 2 and mix on low speed for 30 seconds, scrape down.
4. Slowly add Group 3 while mixing on low speed.
5. Mix on second speed for 6 minutes.
6. Scale as required.
7. Bake at 180-190°C.



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Flourless Cake