

# FLOURLESS ORANGE AND ALMOND CAKE: (USING BAKELS FLOURLESS ALMOND CAKE MIX)

Bakery, Patisserie



## FINISHED PRODUCT

Flourless Cake 0.440  
Total Weight: 0.440

KG

1.000

Total Weight: 1.000

KG

0.480

Total Weight: 0.480

## INGREDIENTS

### Group 1

Ingredient

Butter (softened)

### Group 2

Ingredient

Bakels Flourless Almond Cake Mix

### Group 3

Ingredient

Orange Juice

## 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.