

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

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CATEGORY

Bakery, Patisserie



# FINISHED PRODUCT

Flourless Cake

# **INGREDIENTS**

#### Group 1

Ingredient KG
Butter (softened) 0.440

Total Weight: 0.440

#### Group 2

Ingredient KG
Bakels Flourless Almond Cake Mix 1.000
Black Chia Seeds 0.025
Total Weight: 1.025

#### Group 3

Ingredient KG
Orange Juice 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 o low speed.
- 5. Mix on second speed for 6 minutes.
- 6. Scale as required.
- 7. Bake at 180-190°C.