

FLOURLESS PEACH, PEAR AND ALMOND CAKE (USING BAKELS FLOURLESS ALMOND CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Butter (softened)	0.440
Total Weight:	0.440

Group 2

Ingredient	KG
Bakels Flourless Almond Cake Mix	1.000
Total Weight:	1.000

Group 3

Ingredient	KG
Water (Variable)	0.480
Total Weight:	0.480

Group 4

Ingredient	KG
Diced Pear and Peach (Two Fruits Can)	0.250
Total Weight:	0.250

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. Add Group 4 and mix on low speed for 30 seconds.
7. Scale as required.
8. Bake at 180-190°C.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Flourless Cake