BAKELS
BAKERY INGREDIENTS SINCE 1904

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FLOURLESS VANILLA, TARAGON AND MINT 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
Apito Essence Vanilla 84	0.020
Tarragon Leaves	0.015
	Total Weight: 1.035

Group 3

Ingredient	KG
Water	0.460
	Total Weight: 0.460

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.
8. After baked and cooled, place or scatter mint leaves on the top of the cake and dust with Bakels Dusting Sugar.

CATEGORY

Bakery, Patisserie

FINISHED PRODUCT

Flourless Cake