





Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cake

MARBLE CAKE (USING BAKELS LITE CAKE MUFFIN MIX)

INGREDIENTS

Group 1

 Ingredient
 KG

 Bakels Lite Cake Muffin Mix
 2.000

 Egg
 0.450

 Water (Variable)
 0.850

 Total Weight: 3.300

Group 2

IngredientKGApito Chocolate Paste0.010Apito Strawberry Flavouring Paste0.010Total Weight: 0.020

METHOD

- 1. Whisk all ingredients together on low speed for 1 minute.
- 2. Scrape down.
- 3. Whisk on top speed for 5 minutes, then on second speed for 2 minutes.
- 4. For marble cake weigh 300 g of plain cake batter.
- 5. Place in block cake tin.
- 6. Weigh another 300 g of plain cake batter into a separate bowl.
- 7. Add 10 g of APITO CHOCOLATE PASTE and fold through.





- 8. Deposit on top of the plain cake batter in the tin.
- 9. Weigh another 300 g of plain cake batter into the bowl.
- 10. Add 10 g of APITO STRAWBERRY PASTE and fold through.
- 11. Deposit on top of the plain and chocolate batter.
- 12. Swirl the plain, chocolate and strawberry batters together.
- 13. Bake at 175°C.