



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Red Velvet Cake

RED VELVET MUD CAKE (USING BAKELS RED VELVET CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Egg	0.175
Water (Variable)	0.270
Bakels Red Velvet Cake Mix	1.000
Total Weight:	1.445

Group 2

Ingredient	KG
Vegetable Oil	0.140
Total Weight:	0.140

Yield: This recipe is also suitable for bar cakes, round cakes and cup cakes.

METHOD

1. Blend Group 1 on low speed for 1 minute.
2. Scrape down.
3. Blend on top speed for 2 minutes.
4. Scrape down.
5. Commence blending on second speed while adding vegetable oil.
6. Mix for a total of 2 minutes (Do not over mix).

7. Deposit 550g into a M11 paper inserted in a 7 inch sponge tin and bake at 200°C for approximately 35 minutes.
8. Alternatively deposit 1kg into a greased 21cm round tin and bake at 160°C for approximately 60 minutes.