BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Ambient

CATEGORY

Bakery

FINISHED PRODUCT

Cake

BITESIZE LEMON BUNDT CAKES

MULTIMIX CAKE BASE

INGREDIENTS

Group Cake Mix

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Vegetable oil	0.300
Egg	0.365
Bakels Lemon Compound	0.048
Grated lemon zest	0.025
	Total Weight: 1.968

Group Decoration

Ingredient	KG
White Fudgice	0.720
Grated lemon zest	0.048
	Total Weight: 0.768

METHOD

Bundt

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 40g into greased bundt cake trays.
6. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. In a bowl, gently warm the White Fudgice to a dipping consistency.
2. Dip each bundt cake into the warmed White Fudgice, approx. 15g per cake.
3. Sprinkle 1g of grated lemon zest onto each cake before the White Fudgice sets to finish.

Bakels Lemon Compound can be substituted with 0.025kg of lemon juice

MULTIMIX CAKE COMPLETE

INGREDIENTS

Group Muffin Mix

Ingredient	KG
Multimix Cake Complete	1.000
Water	0.480
Vegetable oil	0.275
Bakels Lemon Compound	0.048
Grated lemon zest	0.025
	Total Weight: 1.828

Group Decoration

Ingredient	KG
White Fudgice	0.720
Grated lemon zest	0.048
	Total Weight: 0.768

METHOD

Bundt

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MULTIMIX CAKE CONCENTRATE

INGREDIENTS

Group Muffin Mix

Ingredient	KG
Multimix Cake Concentrate	0.250
Water	0.232
Vegetable oil	0.300
Egg	0.400
Cake flour	0.300
Sugar	0.450
Bakels Lemon Compound	0.048
Grated lemon zest	0.025
	Total Weight: 2.005

Group Decoration

Ingredient	KG
White Fudgice	0.720
Grated lemon zest	0.048
	Total Weight: 0.768

METHOD

Bundt

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