



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake

RASPBERRY COFFEE CAKE RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Cake Base	2.000	100.00
Egg	0.730	36.50
Oil	0.600	30.00
Water	0.460	23.00
Coffee flavour	-	-
Total Weight: 3.790		

METHOD

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Scale at approximately 350g into a 15cm round cake tin.
5. Bake at 175°C (350°F) for approximately 35 minutes.
6. Beat **Bakels Cream Cheese flavoured Icing** and add a splash of lemon juice.
7. Spread a thin layer of raspberry jam on the sponge, then pipe the cream cheese on top and sandwich together, creating 3 layers.
8. Cover the whole cake in **cream cheese icing**, and marble the top with pink food colouring.
9. Dress with fresh raspberries.