



## FLOWER WREATH CAKE

### INGREDIENTS

#### Group : Cake

Ingredient	KG
<a href="#">Lemon Crème Cake Mix</a>	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
<b>Total Weight:</b>	<b>1.925</b>

#### Group : Assembly/Decoration

Ingredient	KG
<a href="#">White Fudgice</a>	0.360
<a href="#">RTU Lemon Cream Filling</a>	0.640
Edible flowers	0.025
<b>Total Weight:</b>	<b>1.025</b>

### METHOD

#### Cake

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 4 minutes on medium speed.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Pâtisserie



#### OCCASION

Easter



#### FINISHED PRODUCT

Cake

5. Scale at 0.485kg into 9" round cake tins.
6. Bake at 180°C for approx. 35 minutes.

#### **Assembly/Decoration**

1. In a bowl, cream together the [White Fudgice](#) and 90g of the [RTU Lemon Cream Filling](#).
2. Place a lemon cake round onto a base of your choice and top with 150g of the lemon icing.
3. Repeat this twice more.
4. Place the last lemon cake round on top.
5. Coat the top and sides with the remaining 550g lemon icing, ensuring an even covering.
6. Place the edible flowers around the top edge to form a wreath.