



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

FUNFETTI BIRTHDAY CAKE

INGREDIENTS

Group : Creme Cake

Ingredient	KG
<u>Plain Crème Cake Mix</u>	1.000
Egg	0.365
Bake Stable-Coloured Sprinkles	0.060
Oil	0.330
Water	0.230
Total Weight:	1.985

Group : Assembly/Decoration

Ingredient	KG
<u>White Fudgice</u>	0.750
Butter	0.150
Total Weight:	0.900

Yield: 1 Cake

METHOD

Cake

1. Mix Crème Cake group ingredients into a mixing bowl, fitted with a beater.

2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on medium speed.
5. Scale at 500g into three 8-inch cake tins.
6. Bake at 180°C for 35 minutes.

Assembly/Decoration

1. In a separate bowl, cream together [White Fudgice](#) and butter.
2. Take one cooled sponge round and top with 250g of white fudgice buttercream.
3. Take a second sponge round and repeat.
4. Place a third sponge round on top and cover with 200g of white fudgice buttercream.
5. Using 200g of white fudgice buttercream pipe 12 rosettes around the top of the cake and finish with coloured sprinkles and candles.