



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Cake, Confectionery, Cupcake,
Sweet Good

VALENTINE PUSH POP RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Cake Base	1.000	100.00
Egg	0.366	36.60
Vegetable oil	0.300	30.00
Water	0.230	23.00
Total Weight: 1.896		

METHOD

1. Add all ingredients into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix on medium speed for 5 minutes.
5. Split the mix into 3 equal weights.
6. Colour each portion of cake batter with different shades of pink using food colouring.
7. Deposit each coloured cake batters into 3 different baking trays.
8. Bake at 180°C for 20-25 minutes.
9. Once baked, use a heart cutter to cut each of the coloured sponges.
10. Make up vanilla buttercream by adding 25% butter to [White Fudgice](#) and beat until light.
11. Sandwich each sponge layer using the buttercream.
12. Finish as desired, placing lid on top and put in a cake pop stand.