



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Easter



## FINISHED PRODUCT

Cake, Sweet Food, Sweet Good

# LEMON FLOWER STACKS

## INGREDIENTS

### Group : Group 1

Ingredient	KG
<a href="#">Multimix Cake Base</a>	10.000
<a href="#">RTU Lemon Cream Filling</a>	3.800
Egg	3.640
Oil	3.000
Water	2.300
<b>Total Weight:</b>	<b>22.740</b>

### Group : Assembly/Decoration

Ingredient	KG
<a href="#">RTU Lemon Cream Filling</a>	12.250
<b>Total Weight:</b>	<b>12.250</b>

## METHOD

### Cake

1. Mix all the ingredients into a mixing bowl, fitted with a beater.
2. Mix for 2 minutes on low speed.
3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Scale at 550g into rectangle foil trays.

6. Bake at 180°C for 30 minutes.
7. Once cool, cut out 6cm discs.

Assembly/Decoration

1. Ice a thin layer of [RTU Lemon Cream Filling](#) to the base layer of the stack.
2. Ice the top layer and pipe a small bulb in the centre using [RTU Lemon Cream Filling](#).
3. Finish with sugar flowers.