



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Mother's Day



## FINISHED PRODUCT

Cake, Cupcake, Sponge

# MINI VICTORIA SPONGE CAKES

## INGREDIENTS

### Group : Cake

Ingredient	KG	%
<u>Multimix Cake Base</u>	1.000	100.00
Egg	0.365	36.50
Oil	0.300	30.00
Water	0.230	23.00
<b>Total Weight:</b> 1.895		

### Group : Cream

Ingredient	KG	%
<u>Instant Cream</u>	0.200	20.00
Chilled water	0.250	25.00
<b>Total Weight:</b> 0.450		

## METHOD

### Cake

1. Add all cake ingredients into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on medium speed.
5. Scale at 60g into loose-bottomed mini cake tins.

6. Bake at 180°C for 20-25 minutes.
7. One baked and cool, cut in half and place a small amount of Bakbel Strawberry Fruit Filling on the bottom half.

#### Cream

1. Whisk the water and [Bakels Instant Cream](#) for 3-4 minutes on top speed.
2. Pipe a large rosette of cream onto the strawberry base.
3. Sandwich the two halves together and finish by dusting with icing sugar.