



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

OMBRÈ CAKE

INGREDIENTS

Group : Chocolate Creme Cake

Ingredient	KG
Chocolate Crème Cake Mix	1.000
Egg	0.365
Oil	0.330
Water	0.230
Total Weight:	1.925

Group : Caramel Creme Cake

Ingredient	KG
Caramel Crème Cake Mix	1.000
Egg	0.365
Oil	0.330
Water	0.230
Total Weight:	1.925

Group : Plain Creme Cake

Ingredient	KG
Plain Crème Cake Mix	1.000
Egg	0.365
Oil	0.330
Water	0.230
Total Weight:	1.925

Group : Assembly/Decoration

Ingredient	KG
White Fudgice	0.225
Salted Millionaires Caramel	0.225
Rich Chocolate Fudgice	0.225
Butter	0.135
Total Weight:	0.810

Yield: 1 Cake

METHOD

Cake layers

1. Mix Plain 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 an 8-inch cake tins.
6. Bake at 180°C for 35 minutes.
7. Repeat for [Caramel Crème Cake Mix](#) and [Chocolate Crème Cake Mix](#).

Assembly / Decoration

1. In a bowl, cream together [White Fudgice](#) and 45g of butter.
2. In a separate bowl, mix together [Salted Millionaires Caramel](#) and 45g of butter.
3. In a separate bowl, cream together [Rich Chocolate Fudgice](#) and 45g of butter.
4. Place the plain cake round onto a cake board and top with the white fudgice butter cream ensuring both the top and sides are covered.
5. Place the caramel cake round on and top with the salted millionaires butter cream ensuring the top and sides are covered.
6. Place the chocolate cake round on and top with chocolate fudgice butter cream ensuring the top and sides are covered.