



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Cake

RASPBERRY RIPPLE CAKE

MULTIMIX CAKE BASE

INGREDIENTS

Group Cake Mix

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Vegetable oil	0.300
Egg	0.365
Fruit Filling - Raspberry 50%	0.200
Total Weight:	2.095

Group Decoration

Ingredient	KG
Fruit Filling - Raspberry 50%	0.060
Renshaw Creamy Vanilla Icing	0.600
Total Weight:	0.660

METHOD

Cakes

1. Place all cake ingredients (apart from the 50% Bakels Raspberry Fruit Filling) into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 450g into 8" round cake tins.
6. Pipe or Spoon 5 x 10g blobs or balls of 50% Bakels Raspberry Fruit Filling onto the top of each cake batter.
7. Using the back of a knife gently fold the 50% Bakels Raspberry Fruit Filling into the cake batter forming a swirl effect.
8. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Using a pallet knife, spread 300g of Renshaw Creamy Vanilla Filling over the top of one cake round.
2. Pipe or Spoon 3 x 10g blobs or balls of 50% Bakels Raspberry Fruit Filling onto the top of the Renshaw Creamy Vanilla Icing.
3. Using the back of a knife gently fold the 50% Bakels Raspberry Fruit Filling into the Renshaw Creamy Vanilla Icing forming a swirl effect.
4. Place a second cake round on top of the rippled filling to finish.

MULTIMIX CAKE COMPLETE

INGREDIENTS

Group Cake Mix

Ingredient	KG
Multimix Cake Complete	1.000
Water	0.480
Vegetable oil	0.275
Fruit Filling - Raspberry 50%	0.200
Total Weight:	1.955

Group Decoration

Ingredient	KG
Fruit Filling - Raspberry 50%	0.060
Renshaw Creamy Vanilla Icing	0.600
Total Weight:	0.660

METHOD

Cakes

1. Place all cake ingredients (apart from the 50% Bakels Raspberry Fruit Filling) into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 450g into 8" round cake tins.
6. Pipe or Spoon 5 x 10g blobs or balls of 50% Bakels Raspberry Fruit Filling onto the top of each cake batter.
7. Using the back of a knife gently fold the 50% Bakels Raspberry Fruit Filling into the cake batter forming a swirl effect.
8. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Using a pallet knife, spread 300g of Renshaw Creamy Vanilla Filling over the top of one cake round.

2. Pipe or Spoon 3 x 10g blobs or balls of 50% Bakels Raspberry Fruit Filling onto the top of the Renshaw Creamy Vanilla Icing.
3. Using the back of a knife gently fold the 50% Bakels Raspberry Fruit Filling into the Renshaw Creamy Vanilla Icing forming a swirl effect.
4. Place a second cake round on top of the rippled filling to finish.

MULTIMIX CAKE CONCENTRATE

INGREDIENTS

Group Cake Mix

Ingredient	KG
Multimix Cake Concentrate	0.250
Water	0.232
Vegetable oil	0.300
Egg	0.400
Cake flour	0.300
Sugar	0.450
Fruit Filling - Raspberry 50%	0.200
Total Weight:	2.132

Group Decoration

Ingredient	KG
Fruit Filling - Raspberry 50%	0.600
Renshaw Creamy Vanilla Icing	0.600
Total Weight:	0.660

METHOD

Cakes

1. Place all cake ingredients (apart from the 50% Bakels Raspberry Fruit Filling) into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 450g into 8" round cake tins.
6. Pipe or Spoon 5 x 10g blobs or balls of 50% Bakels Raspberry Fruit Filling onto the top of each cake batter.
7. Using the back of a knife gently fold the 50% Bakels Raspberry Fruit Filling into the cake batter forming a swirl effect.
8. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Using a pallet knife, spread 300g of Renshaw Creamy Vanilla Filling over the top of one cake round.
2. Pipe or Spoon 3 x 10g blobs or balls of 50% Bakels Raspberry Fruit Filling onto the top of the Renshaw Creamy Vanilla Icing.
3. Using the back of a knife gently fold the 50% Bakels Raspberry Fruit Filling into the Renshaw Creamy Vanilla Icing forming a swirl effect.
4. Place a second cake round on top of the rippled filling to finish.