DISPLAY CONDITIONS

Ambient

CATEGORY

Patisserie

OCCASION

Valentine's Day

FINISHED PRODUCT

Cake, Confectionery, Dessert, Sweet Good

RED VELVET BUNDT CAKE

INGREDIENTS

Group : Group 1

Ingredient	KG	%
Multimix Cake Base	10.000	100.00
Egg	4.150	41.50
Oil	3.000	30.00
Aromatic red colour	0.680	6.80
Cocoa powder	0.250	2.50
Water	3.000	30.00
Total Weight:	21.080	

Group : Assembly/Decoration

Ingredient	KG	%
White Fudgice	3.500	35.00
Total Weight:	3.500	

Yield: 28 Bundt Cakes

METHOD

1. Add all 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 low speed.
5. Scale at 750g into greased Bundt tin.
6. Bake at 180°C for 45 minutes.
7. Once cooled, finish with a thick layer of warmed **White Fudgice.**