



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Halloween



FINISHED PRODUCT

Cake, Dessert, Gateau, Sweet
Good

RED VELVET COBWEB CAKE RECIPE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Cake Base	1.000	100.00
Egg	0.365	36.50
Cocoa powder	0.340	34.00
Oil	0.300	30.00
Water	0.230	23.00
Red food colour	0.133	13.30
Total Weight:	2.368	

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 5 minutes on medium speed.
5. Scale into 7" tins at 400g.
6. Bake at 180°C for 25-35 minutes.
7. Coat with orange coloured heated **Bakels White Fudgice**.
8. Decorate with heated **Bakels Rich Chocolate Fudgice** into web shape.