



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

RED VELVET STACK

INGREDIENTS

Group : Cake

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	%
Cream Cheese Flavoured Icing	6.640	-
Butter	1.660	-
Total Weight:	8.300	

Yield: Approx. 116 Stacks

METHOD

Cake

1. Mix all the 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 high speed.
5. Scale at 750g into rectangle foil trays.
6. Bake at 180°C for 30 minutes.
7. Once cool, cut out 6cm discs.

Assembly/Decoration

1. In a separate bowl, cream together [Cream Cheese Flavoured Icing](#) and butter.
2. Pipe 7 bulbs of cream cheese buttercream onto a base layer and repeat for a second layer.
3. On the top layer, pipe a slightly larger bulb and add some small pieces of strawberry and a sprig of mint to finish.