



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Cake, Custard

SWEDISH ALMOND CAKE RECIPE

INGREDIENTS

Group 1

| Ingredient | KG |
|----------------------|--------------|
| Multimix Cake Base | 2.000 |
| Water | 0.460 |
| Oil | 0.600 |
| Egg | 0.730 |
| Almond paste | 0.760 |
| Total Weight: | 4.550 |

Group 2

| Ingredient | KG |
|---------------------------|--------------|
| Enbelett Cold Custard Mix | 0.400 |
| Water | 1.000 |
| Total Weight: | 1.400 |

METHOD

1. Using a beater, blend all ingredients from group 1 together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Scale approximately 350g into a 15cm round cake tin.
5. Bake at 175°C (350°F) for approximately 35 minutes.

6. Place the Bakels Enbelett Superior Cold Custard and water (group 2) in a bowl and whisk on top speed for 5 minutes.
7. Sandwich together the almond cakes with the cold custard, spread on top and chill to set.
8. Once set, cover the cake with Bakels White Fudgice using a pallet knife.
9. Dress with flaked almonds.