



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery

VEGAN LUXURY VICTORIA SPONGE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Vegan Cake Complete	1.000	100.00
Water	0.490	49.00
Vegetable oil	0.270	27.00
Total Weight:	1.760	

Group 2

Ingredient	KG	%
Icing sugar	0.900	90.00
Trex (vegetable fat)	0.500	50.00
Vanilla essence	0.030	3.00
Total Weight:	1.430	

Yield: 13 sponges

METHOD

1. Mix all ingredients in group 1 in a bowl for 1 minute on slow speed.
2. Scrape down.
3. Mix again on second speed for 5 minutes.
4. Scale at 250g into 3 greased 6" cake tins.

5. Bake at 180°C for 20-25 minutes.
6. Whilst the cakes are cooling, add all ingredients from group 2 into a bowl and beat to form a light and fluffy style buttercream.
7. Assemble the cake, by spreading a layer of Bakbel Strawberry Fruit Filling 70%, then topping with half of the Trex buttercream.
8. Repeat this process again, top with the 3rd sponge and dust generously with icing sugar.