



VEGAN STRAWBERRY & VANILLA CAKE

INGREDIENTS

Group : Cake

Ingredient	KG
Multimix Vegan Cake Complete	1.000
Oil	0.270
Water	0.490
Total Weight:	1.760

Group : Assembly/Decoration

Ingredient	KG
Icing sugar	0.500
Fruit Filling - Strawberry 70%	0.350
Cake margarine	0.250
Vanilla extract	0.015
Total Weight:	1.115

Yield: 1 Cake

METHOD

Method Cake

1. Mix all the ingredients into a mixing bowl, fitted with a beater.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on high speed.
5. Scale at 550g into three lined 8inch cake tins.
6. Bake at 190°C for 45 minutes.

Method Assembly/Decoration

1. In a separate bowl, cream together cake margarine, icing sugar and vanilla extract.
2. Take one cooled sponge round and top with 175g [Fruit Filling – Strawberry 70%](#) and 175g of vegan buttercream.
3. Take a second sponge round and repeat.
4. Place a third sponge ring on top and cover the whole cake with 350g of vegan buttercream, scraping the top and edges to give a rustic finish.