



AMERICAN WHITE CAKE

INGREDIENTS

Group Sponge

Ingredient	
Egg	
Water	
Rapeseed oil	
<u>Aromatic American Cola</u>	
<u>Aromatic Lemon Flavour (natural)</u>	
Sugar	
Chocolate (chopped)	
<u>Silky Cake</u>	
Wheat flour	

Group Filling

Ingredient	
Creme Fraiche	
<u>Bakels Truffle White</u>	

Group Fyllning

Ingredient	
<u>Bakels Les Fruits Pear</u>	



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Cake, Confectionery, Gateaux

	KG
Egg	0.400
Water	0.200
Rapeseed oil	0.250
<u>Aromatic American Cola</u>	0.020
<u>Aromatic Lemon Flavour (natural)</u>	0.020
Sugar	0.350
Chocolate (chopped)	-
<u>Silky Cake</u>	0.180
Wheat flour	0.350
Total Weight:	1.770

	KG
Creme Fraiche	0.500
<u>Bakels Truffle White</u>	0.500
Total Weight:	1.000

	KG
<u>Bakels Les Fruits Pear</u>	-
Total Weight:	0.000

METHOD

1. Sponge: Mix all ingredients with a paddle for 5-7 minutes at medium speed. Scale up 400 g in a 18 cm round silicon mould and bake for 50 minutes at 145 degrees.
2. Filling: Warm up Creme Fraiche and fold in White Truffel carefully.
3. Cut the sponge horizontally in three layers. Pipe 3 rings of the Creme Fraiche filling and pipe Les Fruits in between. Repeat with the other layer. Spread the filling evenly around the gateau and finish with some Les Fruits on the top.