



CATEGORY

Confectionery



OCCASION

Autumn, Winter



FINISHED PRODUCT

Cake

GINGER CAKE

INGREDIENTS

Group Cake

Ingredient	KG	%
Bakels Ginger Bread Mix	0.500	57.50
Egg	0.260	29.90
Water	0.080	9.20
Aromatic Jilk 60	0.030	3.40
Total Weight:	0.870	

Group Filling

Ingredient	KG	%
Bakels Les Fruits Apple	-	-
Total Weight:	0.000	

Group Topping

Ingredient	KG	%
Bakels Toffee Fudgice	0.300	-
Butter	0.075	-
Bakels Millionaires Caramel	-	-
Total Weight:	0.375	

METHOD

Cake

1. Blend for 1 min at slow speed with a whisk then 3 min at fast speed.

Baking temperature: 150°C

Baking time: 45 min

Filling

1. Divide the cake into 2 parts and fill it with Les Fruit Apple.

Topping

1. Beat the fudgice and butter until fluffy.
2. Decorate with millionaires caramel and hazelnuts.