



**CATEGORY**

Confectionery



**OCCASION**

Halloween



**FINISHED PRODUCT**

Cake

# HALLOWEEN CAKE

## INGREDIENTS

### Group 1

Ingredient

**Bakels Multimix Cake Complete**

Cocoa

Water

Oil

Egg

**Bakels White Fudgice**

**Aromatic Orange Flavour**

**Bakels Dark Truffle**

KG

0.900

0.100

0.230

0.300

0.365

0.300

0.020

-

**Total Weight: 2.215**

## METHOD

All-in-one-method

1. Mix all the ingredients for 1 minute on slow speed with a beater then 4 minutes on medium speed.
2. Fill a round baking tin.
3. Baking temperature: 180 °C.
4. Baking time: approx 30 minutes.
5. Heat the White Fudgice for a short time in the microwave and mix with the Aromatic Orange Flavour.
6. Pour the glaze over the cooled cake and make a spider web pattern with Dark Truffle.