





Confectionery



Soft Cake

SOFT CAKE WITH TOSCA

INGREDIENTS

Group Cake

Ingredient

Bakels Multi Mix Cake Base

Egg

Vegetable oil

Water

Group Filling

Ingredient

Bakels Les Fruits Pear

Group Topping

Ingredient

Bakels Tosca

Planed almond

METHOD

Mix all ingredients with wing for 1 minute at low speed and 6 minutes at medium speed.

Fill 250 g of batter into the mold and add Les Fruits Pear.

KG

1.000 0.365

0.300 0.230

Total Weight: 1.895

KG

Total Weight: 0.000

KG

1.000

Total Weight: 1.000



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Baking temperature: 165-170°C

Baking time: 30-35 minutes

Tosca: Boil the tosca gently, add planed almond or planed almonds. Spread on the cake and burn off at 220°C for about 5 minutes or until lightly browned.