



CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Confectionery, Dessert, Pound cake

SAFFRON CAKE

INGREDIENTS

Group Batter

Ingredient	KG	%
Bakels Multi Mix Cake Base	1.000	52.00
Egg	0.365	19.50
Rapeseed oil	0.300	15.50
Water	0.200	10.50
<u>Aromatic Saffron Extract</u>	0.050	2.50
Total Weight: 1.915		

Group Topping

Ingredient	KG	%
Bakels White Fudgice	1.000	52.00
Total Weight: 1.000		

METHOD

- 1: Mix all ingredients with wing for 1 min slowly.
- 2: Scrape down the edges and mix further for 6 minutes on medium speed.
- 3: Fill a suitable mold with the batter.
- 4: Baking temp 180C
- 5: Baking time approx. 35 min

6: Whisk White Fudgice in a machine and spread on the cool cake, feel free to use a toothed leaf for a nice look, gai