



SILKY POUND CAKE

INGREDIENTS

Group Pound Cake

Ingredient

Egg
Water
Rapeseed oil
Sugar
Aromatic Orange Flavour
Silky Cake
Wheat flour

Group Pound Cake Chocolate

Ingredient

Cocoa powder
Water

Group Decor

Ingredient

Bakels Orange Truffle
Bakels Chockex Premium Dark



DISPLAY CONDITIONS

Room temperature



CATEGORY

Confectionery



OCCASION

Christmas, Winter



FINISHED PRODUCT

Confectionery, Pound cake,
Sponge cake

	KG
Egg	0.400
Water	0.130
Rapeseed oil	0.240
Sugar	0.300
<u>Aromatic Orange Flavour</u>	0.012
<u>Silky Cake</u>	0.160
Wheat flour	0.330
Total Weight:	1.572

	KG
Cocoa powder	0.020
Water	0.010
Total Weight:	0.030

	KG
<u>Bakels Orange Truffle</u>	-
<u>Bakels Chockex Premium Dark</u>	-
Total Weight:	0.000

METHOD

1. Pound Cake: Mix all ingredients with a paddle at medium speed for 5 minutes.
2. Pound Cake Chocolate: Mix 10 g of water with the cocoa powder with the light batter.
3. Scale up 350 g in classic Pound Cake tins and 50 g of the chocolate batter. Make a marble effect with a knife and bake at 170 degrees for 50 minutes.
4. When the Pound Cake has cooled off, pipe some Dark Truffle on top and cover it with Bakels Chockex Dark.