



CATEGORY

Confectionery



OCCASION

Summer, Vegan



FINISHED PRODUCT

Cake

VEGAN APPLE AND LEMON CAKE

INGREDIENTS

Group Cake

Ingredient

[Bakels Vegan Cake Mix](#)

Rapeseed oil

Water

KG

1.000

0.400

0.400

Total Weight: 1.800

Group Filling

Ingredient

[Bakels Creme Filling Lemon](#)

[Bakels White Fudgice](#)

[Bakels Les Fruits Apple](#)

KG

0.300

0.100

0.150

Total Weight: 0.550

Group Decoration

Ingredient

[Bakels Pettinice Premium Sugar Paste](#)

KG

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Total Weight: 0.000

METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed.

Fill the desired shape/ring almost up to the edge.

Bake at 180°C deck oven/160°C rack oven for about 50 minutes.

Filling

Whisk together White Fudgice and Creme Filling Lemon.

Divide the cake bases into 3 layers. Spread about 150 g Les Fruits Apple on the first cake base.

Spread the second cake base with the lemon filling, put on the third cake base and cover the entire cake with the lemon filling.

Roll Pettinice Premium Sugar Paste White to about 2.7 mm and cover the cake.

Decorate as desired.