



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Easter



FINISHED PRODUCT

Cake, Cupcake, Dessert, Sweet
Good

LEMON FLOWER CAKES

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Lemon zest	0.060
Lemon flavour	0.020
Water (once mixed)	0.030
Total Weight:	2.005

METHOD

Lemon Flower Cakes

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Blend in the last 30g of water.
5. Pipe into clean, greased muffin tins one third up.
6. Bake at 180°C for approximately 20 minutes.
7. Once cool, spread some lemon curd on to the bottom piece then sandwich together with fudgice buttercream (25% butter).

8. Ice top with lemon fudgice (flavoured/coloured White Fudgice MB) and top with a sugar paste flower to finish.