BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Ambient

CATEGORY

Patisserie

FINISHED PRODUCT

Cake

ORANGE AND LIME BRAZILIAN BUN CAKES

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.140
Oil	0.300
Egg	0.365
Orange juice	0.080
Orange zest	0.020
Lime zest	0.030
Total Weight:	1.935

METHOD

Orange and Lime Brazilian Bun Cakes

1. Using a beater, blend all ingredients together (except mincemeat) for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Blend through zest on slow speed.
5. Pipe into greased muffin tins at 120g each.
6. Bake at 185°C (365°F) for approximately 30-35 minutes.
7. Whilst the cakes are baking in the oven, warm up some Bakels White Fudgice and brush over the buns as soon as they come out of the oven.

8. Finish off with a pinch of zest on top.