



RED VELVET COBWEB CAKE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Cocoa powder	0.340
Water	0.230
Oil	0.300
Egg	0.365
Red food colour	0.133
Total Weight:	2.368

METHOD

Red Velvet Cobweb Cake

1. Using beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Mix for 1 minute on slow speed.
5. Scale into 7" tins at 400g.
6. Bake at 180°C for approximately 25 - 35 minutes.
7. Set up cake using White Fudgice cream.
8. Coat with orange coloured heated Bakels White Fudgice.
9. Decorate with heated Rich Chocolate Fudgice into web shape.



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Halloween



FINISHED PRODUCT

Cake, Dessert, Gateaux, Sweet
Good

10. Make spider with Rich Chocolate Fudgice.