



## SWEDISH ALMOND CAKE

### INGREDIENTS

#### Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.460
Oil	0.600
Egg	0.730
Almond paste	0.760
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Enbelett Superior Cold Custard Mix	0.400
Water	1.000
<b>Total Weight:</b>	<b>5.950</b>

### METHOD

#### Swedish Almond Cake

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. Scale approximately 350g into a 15cm round cake tin.
5. Bake at 175°C (350°F) for approximately 35 minutes.
6. Place the Bakels Enbelett Premium Cold Custard and water in a bowl and whisk on top speed for 5 minutes.
7. Sandwich together the almond cakes with the cold custard, spread on top and chill to set.



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Patisserie



### OCCASION

Afternoon Tea



### FINISHED PRODUCT

Cake, Custard

8. Once set, cover the cake with Bakels White Fudgice using a pallet knife.
9. Dress with flaked almonds.