



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery

VEGAN LUXURY VICTORIA SPONGE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Vegan Cake Complete	0.500
Water	0.200
Oil	0.100
Total Weight:	0.800

Group 2

Ingredient	KG
Trex (vegetable fat)	0.250
Icing sugar	0.450
Vanilla essence	0.015
Total Weight:	0.715

METHOD

1. Mix all ingredients in group 1 in a bowl for 1 minute on slow speed.
2. Scrape down.
3. Mix again on second speed for 5 minutes.
4. Scale at 250g into 3 greased 6" cake tins.
5. Bake at 180°C (356°F) for 25-30 minutes.
6. Whilst the cakes are cooling, add all ingredients from group 2 into a bowl and beat to form a light and fluffy style

buttercream.

7. Assemble the cake, by spreading a layer of Bakbel Strawberry Fruit Filling 70%, then topping with half of the Trex buttercream.

8. Repeat this process again, top with the 3rd sponge and dust generously with icing sugar.