

Red Velvet Cake

A Red Velvet Cake is a moist and velvety-textured dessert with subtle cocoa flavour and distinctive red crumb, topped with a cream cheese icing, offering a delightful balance of sweetness and a hint of tanginess.

INGREDIENTS

INGREDIENTS	WEIGHT
CAKE	
Classic White Blondie Mudcake Mix	1.000kg
Water	0.480kg
Egg	0.210kg
Oil	0.180kg
Cocoa Powder	0.040kg
Pillar Box Red Food Colour	0.020kg
CREAM CHEESE ICING	
Fromage Cheesecake Mix	0.500kg
Icing Sugar	0.500kg
Creaming Margarine	0.100kg
Water	0.150kg

PRODUCTS

102061 Classic White Blondie Mudcake Mix 15kg; 16517 Fromage Cheesecake Mix 15kg

This recipe is a general description of ingredients and method only, for use by qualified experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



METHOD

CAKE

1. Combine all ingredients in a mixing bowl.
2. Using a whisk, mix on slow speed for 1 minute. Scrape bowl.
3. Mix for a further 3 minutes on slow speed.
4. Deposit into a paper lined baking tin.
5. Bake at 175°C until baked through.
6. Transfer to wire rack to cool.
7. Spread cream cheese icing on top.

CREAM CHEESE ICING

1. Combine all ingredients in a bowl.
2. Using a paddle, mix on slow speed for 1 minute. Scrape bowl.
3. Mix on high speed for 5 minutes.

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