



CAKE, SPONGE & MUFFIN, SWEET GOODS

RED VELVET PETIT FOUR

Experience this delectable red velvet cake! A moist and rich cake beautifully complemented by tanginess from the cream cheese, making each bite a delightful indulgence.



INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Madelena Rich Cake Mix MB 15KG	1.000kg
Water	0.650kg
Oil	0.120kg
Cocoa Powder	0.053kg
Red Food Colouring	0.035kg
CREAM CHEESE FILLING	
Cream Cheese	0.750kg
Unsalted Butter	0.180kg
Icing Sugar	0.450kg
Lemon Zest	0.005kg
Vanilla Extract	2 tsp

METHOD

CAKE

STEP 1

Combine water, oil, cake mix, red food colouring and cocoa powder in a mixing bowl.

STEP 2

Using a beater, mix on low speed for 2 minutes. Scrape bowl.

STEP 3

Mix for 4 minutes on medium speed.

STEP 4

Deposit mix into lined cake/tart rings and bake at 165°C until fully baked.

CREAM CHEESE FILLING



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This recipe is a general description of ingredients and method only, for use by qualified and 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.



STEP 1

Place all ingredients for cream cheese filling into a mixing bowl.

STEP 2

Using a beater, blend on first speed until fully combined. Scrape bowl.

STEP 3

Blend on second speed until light and creamy.

ASSEMBLY

STEP 1

Layer cake and cream cheese filling as desired.

STEP 2

Decorate with fresh raspberries.

Best eaten fresh on day made. Store at refrigerated temperature.

**This recipe contains added colour (red food colouring).

Product Name: Classic Madelena Rich Cake Mix MB, Product Code: 102514