



CAKE, SPONGE & MUFFIN, SWEET GOODS

## RED VELVET CAKE

Indulge in this divine red velvet sponge finished with a creamy white chocolate topping. A perfect gift for the festive season.

### INGREDIENTS



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#### WEIGHT (KG OR L)

##### CAKE

Classic Universal Madelena Rich Cake Mix	1.000kg
Water	0.650kg
Oil	0.120kg
Red Food Colouring	0.035kg

##### TOPPING

White Chocolate	0.600kg
Thickened Cream	0.200kg

### METHOD

#### CAKE

##### STEP 1

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

##### STEP 2

Using a paddle, mix on slow speed for 2 minutes. Scrape bowl.

##### STEP 3

Mix for a further 4 minutes on medium speed.



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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 4

Deposit 200g of mix into Christmas tree moulds.

#### STEP 5

Bake at 165°C until baked through, allow to cool.

#### STEP 6

Bring the cream to a gentle boil.

#### STEP 7

Place white chocolate in a separate mixing bowl. Pour boiled cream over the white chocolate and whisk until smooth.

#### STEP 8

Pour over baked cakes in moulds, garnish with desired Christmas decorations.

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

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