

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****INGREDIENTS**

CAKE

Classic Universal Madelena Rich Cake Mix

Water

Oil

Red Food Colouring

TOPPING

White Chocolate

Thickened Cream

WEIGHT (KG OR L)

1.000kg

0.650kg

0.120kg

0.035kg

0.600kg

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.

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