

**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	WEIGHT (KG OR L)
<b>CAKE</b>	
Classic Universal Madelena Rich Cake Mix	1.000kg
Water	0.650kg
Oil	0.120kg
Red Food Colouring	0.035kg
<b>TOPPING</b>	
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.

##### 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