



STRAWBERRIES & CREAM CAKE

A silky sponge cake layered with whipped mascarpone cream and fresh strawberries. The way sponge cake was meant to be enjoyed!

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Hi Ratio Utility Cake Mix 15KG	1.000kg
Egg	0.200kg
Water	0.400kg
VANILLA MASCARPONE CREAM	
Cream	0.950kg
Mascarpone	0.750kg
Caster Sugar	0.120kg
Vanilla bean or flavouring	to taste
FILLING	
Strawberries - cut in half	to taste

PRODUCTS

75667 Classic Hi Ratio Utility Cake Mix 15kg



METHOD

CAKE

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

VANILLA MASCARPONE CREAM

1. Combine all ingredients in a bowl.
2. Using a whisk, mix on high speed until light and fluffy.

ASSEMBLY

1. Cut the cake into 2 even layers.
2. Evenly spread the Vanilla Mascarpone Cream over the bottom layer. Reserve some cream for the top.
3. Add a layer of strawberries, lightly pushing them down into the cream.
4. Place top layer of cake onto the cream.
5. Evenly spread the remaining vanilla mascarpone cream over the top layer.
6. Place in the fridge for 1 hour to set.
7. Decorate with any remaining strawberries.