



CAKE, SPONGE & MUFFIN, SWEET GOODS

## 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

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##### CAKE

Classic Hi Ratio Utility Cake Mix 15KG

Egg

Water

##### VANILLA MASCARPONE CREAM

Cream

Mascarpone

Caster Sugar

Vanilla bean or flavouring

##### FILLING

Strawberries - cut in half

#### WEIGHT (KG OR L)

1.000kg

0.200kg

0.400kg

0.950kg

0.750kg

0.120kg

to taste

to taste

### METHOD

#### CAKE

##### STEP 1

Combine all ingredients in a bowl.

##### STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

##### STEP 3

Whisk on high speed for 5 minutes. Scrape bowl.

##### STEP 4

Whisk on medium speed for 5 minutes.

##### STEP 5

Deposit into a paper lined baking tin.



#### STEP 6

Bake at 175°C until baked through.

#### STEP 7

Transfer to wire rack to cool.

#### VANILLA MASCARPONE CREAM

##### STEP 1

Combine all ingredients in a bowl.

##### STEP 2

Using a whisk, mix on high speed until light and fluffy.

#### ASSEMBLY

##### STEP 1

Cut the cake into 2 even layers.

##### STEP 2

Evenly spread the Vanilla Mascarpone Cream over the bottom layer. Reserve some cream for the top.

##### STEP 3

Add a layer of strawberries, lightly pushing them down into the cream.

##### STEP 4

Place top layer of cake onto the cream.

##### STEP 5

Evenly spread the remaining vanilla mascarpone cream over the top layer.

##### STEP 6

Place in the fridge for 1 hour to set.

##### STEP 7

Decorate with any remaining strawberries.

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

Product Name: Classic Hi Ratio Utility Cake Mix, Product Code: 75677