



DISPLAY CONDITIONS

Chilled



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS MINI BUNDT CAKES

OVERVIEW

(Recipe makes 134 Mini Bundt cakes)

INGREDIENTS

Group I

Ingredient

Butterscotch Cake Mix

Eggs

Water

Bakels Ultrafry Sunflower Oil

Bakels Orange Paste

KG

2.000

0.664

0.560

0.216

0.010

Total Weight: 3.450

Group II

Ingredient

Bakels Pearl Wet Fondant

KG

6.700

Total Weight: 6.700

METHOD

1. Place all ingredients from Group I into the mixing bowl.
2. Blend on slow speed to disperse powders.
3. Scrape down.

4. Mix using a flat beater for 5 minutes on medium speed.
5. Scale 40g into each Mini-Bundt cake silicone mould.
6. Bake at $\pm 180^{\circ}\text{C}$ for 20 minutes.
7. Remove from oven and allow to cool.
8. Decorate with Bakels Pearl Wet Fondant (Group II) ± 0.050 per cake.