



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Bakery



## OCCASION

Easter

# EASTER CAKE STACKS

## OVERVIEW

(Recipe makes 8 Stacks)

## INGREDIENTS

### Group I

Ingredient

**Pettina Cake Mix**

Water

Eggs

Oil

KG

1.000

0.200

0.350

0.150

**Total Weight: 1.700**

### Group II

Ingredient

Margarine

Icing sugar

KG

0.750

1.000

**Total Weight: 1.750**

## METHOD

1. Place all of the ingredients from Group I into a mixing bowl apart from the oil.
2. Mix on slow speed for 1 minute.
3. Stop the mixer and scrape down.

4. Mix on medium speed for 5 minutes.
5. Add the oil gradually while mixing on slow speed and then mix for a further 1 minute.
6. Prepare a baking tray with silicone paper.
7. Prepare small round baking rings (6cm in diameter) with silicone paper.
8. Scale 100g of batter into each cake ring.
9. Bake at 170°C – 180°C for 20 minutes.
10. Allow to cool.
11. Remove the cakes from the cake rings and cut each of the cakes horizontally through the middle forming two equal layers.
12. Place all of the ingredients from Group II into a mixing bowl and mix on fast speed until the mixture forms a buttercream icing.
13. Use 0.240g of the buttercream icing to fill and decorate each cake stack.
14. Decorate with any toppings as desired.