



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

EASTER LEMON BUTTERSCOTCH CAKE

INGREDIENTS

Group Ingredients

Ingredient

Butterscotch Multi Purpose Cake Mix

Lemon Paste

Eggs

Water

Oil

KG

2.000

0.005

0.664

0.560

0.200

Total Weight: 3.429

METHOD

Place all ingredients into the mixing bowl. Blend on slow speed to disperse powders. Scrape down. Mix using a flat beater for 5 minutes on medium speed. Scale 600g into 8" baking tins prepared with Tinglede. Bake at $\pm 180^{\circ}\text{C}$ for $\pm 30\text{--}35$ minutes or until golden.

TOPPING (kg)

1. 0.170 Pearl Wet Fondant
2. 0.003 Lemon peel
3. Decorate with Easter decorations as desired.