





**DISPLAY
CONDITIONS**

Ambient



CATEGORY

Bakery



OCCASION

Easter

CUSTARD MERINGUE SLAB CAKE

OVERVIEW

(Recipe makes 8 Slab Cakes)

INGREDIENTS

Group I

Ingredient	
<u>Pettina Cake Mix</u>	
Water	
Eggs	
Oil	

	KG
	2.000
	0.400
	0.700
	0.300
Total Weight:	3.400

Group II

Ingredient	
<u>Instant Kramess</u>	
Water	
Condensed Milk	

	KG
	0.350
	1.000
	0.200
Total Weight:	1.550

Group III

Ingredient

Actiwhite

Water

Castor Sugar

KG

0.033

0.333

0.666

Total Weight: 1.032

METHOD

1. Place all of the ingredients from Group I into a mixing bowl apart from the oil.
2. Mix well until the powder is dispersed.
3. Add the oil and mix on medium speed for 2 minutes.
4. Prepare a baking tray (45cm x 35cm) with silicone paper.
5. Fill the baking tray with the cake batter.
6. Bake at 180°C for 30 – 35 minutes.
7. Remove from the oven and allow to cool.
8. Once cool, cut into rectangles (22cm x 9cm in size).
9. Cut each slab horizontally through the middle to form two equal layers.
10. To make the custard mixture for the filling, place all of the ingredients from Group II (apart from the Condensed Milk) into a mixing bowl and mix on medium speed for 4 minutes.
11. Stop the mixer and add the Condensed Milk and mix on slow speed for 2 minutes.
12. Top the bottom layers of all the cakes with 200g of the custard mixture.
13. Place the second layer of cake on top of each of the slabs.
14. To make the meringue mixture for the topping, place all of the ingredients from Group III (apart from the Castor Sugar) into a mixing bowl and mix on slow speed for 2 minutes and then on fast speed for 4 minutes.
15. On slow speed, gradually add the Castor Sugar. Once added mix on fast speed for 3 minutes.
16. Ice the top of each of the cakes with 200g of the Actiwhite meringue mixture.
17. Burn the top slightly using a baking blow torch.