

INTRODUCING TWO NEW FANTASTIC NEW YORK INSPIRED VARIETIES

Satin Crème Cake Apple

With a lightly spiced deliciously apply flavour

Satin Crème Cake Red Velvet

The mild chocolate flavoured, eye-catching
American classic! You will fall in love with them both.

Susan's Red Velvet Cake

Cake batter

'NEW' Satin Crème Cake	
Red Velvet Mix	1.000 kg
Eggs	0.350 kg
Oil	0.300 kg
Water	0.225 kg

Frosting

Argenta Combo	0.350 kg
Icing sugar	1.000 kg

(Per cake)

Cremfil White Chocolate	0.100 kg
Red velvet cake crumb	0.010 kg



Method – Mix 'NEW' Satin Crème Cake Red Velvet Mix, eggs, oil & water for 2 mins slow, scrape down, mix for 3 mins on medium. Deposit into greased 6" tins at 300g. Bake at 160°C for 25 mins. Combine Argenta Combo & icing sugar, mix on slow for 1 min, 4 mins medium to make the frosting. Trim the cooled cakes & keep the crumbs. Layer the cakes with Cremfil White Chocolate & coat with the frosting. Drag a wet pallet knife around the cake to create ridges, finish with the cake crumbs.

The Little Big Apple

'NEW' Satin Crème Cake

Apple Mix	1.000 kg
Egg	0.350 kg
Oil	0.300 kg
Water	0.225 kg
Deli Caramel	0.400 kg

(Per cake)

Harmony Ready Rubi	0.010 kg
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Method – Mix 'NEW' Satin Crème Cake Apple Mix, egg, oil & water on slow for 2 mins, scrape down, mix on medium for 3 mins. Deposit the batter into a lined half tray. Bake 25 mins at 160°C. Once cooled add the cake & Deli Caramel to a mixer to form a smooth paste. Divide into 40g pieces, roll into balls, insert a lolly stick then freeze. Heat the Harmony Ready Rubi to 85°C. Dip the frozen cake balls quickly into the hot glaze 8-10 times to coat.



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