



DISPLAY CONDITIONS

Chilled



CATEGORY

Bakery



OCCASION

Christmas

CHRISTMAS MINI BUNDT CAKES

OVERVIEW

(Recipe makes 134 Mini Bundt cakes)

INGREDIENTS

Group I

Ingredient	KG
<u>Butterscotch Cake Mix</u>	2.000
Eggs	0.664
Water	0.560
Bakels Ultrafry Sunflower Oil	0.216
Bakels Orange Paste	0.010
Total Weight:	3.450

Group II

Ingredient	KG
<u>Bakels Pearl Wet Fondant</u>	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.