



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

EASTER LEMON BUTTERSCOTCH CAKE

INGREDIENTS

Group Ingredients

Ingredient	KG
Butterscotch Multi Purpose Cake Mix	2.000
Lemon Paste	0.005
Eggs	0.664
Water	0.560
Oil	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 Tinglide. Bake at $\pm 180^{\circ}\text{C}$ for ± 30 -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.