

Premium White Layer Cake

Premium white Layer Cake is a versatile mix for moist, white and tender Cakes. Its easy to use, consistent and delivers great taste and texture.



Good to know:

- ✓ Bakes Flat
- ✓ Freeze Thaw Stable
- ✓ No Artificial Flavors or Colors
- ✓ Suitable for Layer Cakes, Loaf Cakes and Cupcakes

Product Name: Premium White Layer Cake

Product Code: 4024320

Packaging: 20 kg bag

Shelf Life: 270 days

Usage Rate: 100%

Claims: Contains no artificial flavours or colours, Kosher Dairy



Mid-night Raspberry

Composition:

1. Layer Cake 2. Raspberry Mousse 3. Finish and Decor

Ingredients	Grams
Layer Cake	
Premium White Layer Cake	1000 g
Water	360 g
Eggs	300 g
Oil	160 g
Raspberry Mousse	
Gelatin Free Neutral Mousse	1250 g
Cold Water	1600 g
Topfil Choice Raspberry	500 g
Fresh raspberries	375 g
Finish and Decor	
Prepared neutral mousse (above)	
Fresh Raspberries	As Needed
Chocolate Shavings	As Needed

Working Method:

Layer Cake

- Using a whisk attachment, combine cake mix and water on slow speed for 1 minute, then 2 minutes on medium speed.
- Add eggs and repeat mixing process. 1 minute slow, 2 minutes medium speed.
- Add oil and mix for 1 minute slow. Scrape bowl and mix for another 2 minutes on slow.
- Portion 550g batter into a lined 8 x 8 cake pan and bake at 177 °C / 350°F for approximately 30-35 minutes.

Raspberry Mousse

- Using a whisk, combine mousse mix and water on slow speed 1 minute.
- Increase to high speed and mix for another 3-4 minutes or until light and airy.
- Set aside ¼ of the mousse for the top layer.
- To the remaining mousse, add **Topfil Choice Raspberry** along with the raspberries and mix briefly on high speed to incorporate.

Finish and Decor

- Slice the cake into three layers.
- Spread a thin layer of raspberry filling followed by a layer of raspberry mousse. Stack another layer and repeat this process.
- Top with a 3rd layer of cake and finish with layer of neutral mousse.
- Use a decorating comb on top and finish with chocolate shavings and a fresh raspberry.
- Chill cake before slicing into individual portions.



Chocolate Wafer Cake

Composition:

1. Layer Cake 2. Chocolate Mousse 3. Finish and Decor

Decorate with whipped Ambiante, fresh raspberries and chocolate decorations.

Ingredients	Grams
Layer Cake	
Premium White Layer Cake	1000 g
Water	360 g
Eggs	300 g
Oil	160 g
Chocolate Mousse	
Gelatin Free Neutral Mousse	500 g
Cocoa Powder	85 g
Cold Water	735 g
Finish and Decor	
Cocoa Powder	As needed
Belcolade Ganache	
Chocolate Wafers	

Working Method:

Layer Cake

- Using a whisk attachment, combine cake mix and water on slow speed for 1 minute, then 2 minutes on medium speed.
- Add eggs and repeat mixing process.
- Add oil and mix for 1 minute slow. Scrape bowl and mix for another 2 minutes on slow.
- Portion 550g batter into a lined 8x8 cake pan and bake at 177°C / 350°F for approximately 30-35 minutes.

Chocolate Mousse

- Using a whisk, combine mousse mix and cocoa powder until homogenous.
- Add water and mix on slow speed 1 minute.
- Increase to high speed and mix for another 3-4 minutes or until light and airy.

Finish and Decor

- Slice the cake into three layers.
- Spread a 1cm thick layer of mousse onto the first cake layer.
- Sprinkle chopped chocolate wafers and repeat cake layering process again.
- Top with a 3rd layer of cake and finish with a slightly thicker layer of chocolate mousse.
- Dust the top lightly with cocoa powder.
- Pipe rows of melted ganache and create decorative pattern on top.
- Decorate border with more chocolate mousse as desired.
- Place a few chocolate wafers on top.

Tips & Tricks:

Finished cake can be frozen and thawed as needed.

