



## EGG-FREE CAPPUCCINO WALNUT CAKE

### OVERVIEW

This is light and delectable cake flavor with aroma of coffee and roasted walnuts.

### INGREDIENTS

#### Group 1

Ingredient	KG
<b>Super Moist Egg-Free Cake Mix</b>	1.000
Water	0.450
Oil	0.250
Melted Butter	0.100
Cinnamon Powder	0.010
Roasted Walnut	0.170
Bakels Apito Cappuccino Paste	0.020
<b>Total Weight:</b>	<b>2.000</b>

### METHOD

- Mix all ingredients in mixing bowl together except Oil and Butter.
- Mix on slow speed for 1 minute.
- Mix for 4 minutes at Fast speed.



#### DISPLAY CONDITIONS

Ambient



#### CATEGORY

Bakery



#### OCCASION

Afternoon Tea



#### FINISHED PRODUCT

Teacake

- Add butter and oil and mix for 1 minutes at slow speed.
- Pour the batter in cake mold & decorate the top with some roasted walnuts.
- Bake at 180<sup>0</sup>C for 30 mins.