



**DISPLAY CONDITIONS**

Ambient



**CATEGORY**

Bakery



**OCCASION**

Afternoon Tea



**FINISHED PRODUCT**

Teacake

# HAWAIIAN PINEAPPLE CAKE

## OVERVIEW

It is a light textured cake with mild flavor of coconut and pineapple chunks. The flavor seeps into each bite. It is perfectly blends with afternoon tea/coffee.

## INGREDIENTS

### Group 1

Ingredient	KG
<b>Super Moist Egg-Free Cake Mix</b>	1.000
Oil	0.450
Water	0.250
Melted Butter	0.100
<b>Bakels Pineapple Fruit Filling</b>	0.110
Coconut Milk	0.060
Coconut Powder	0.030
<b>Total Weight:</b>	<b>2.000</b>

## METHOD

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

- Add Pineapple filling, Oil and Butter, mix for 1 minutes at slow speed.
- Pour batter in cake mould.
- Bake at 180<sup>0</sup>C for 30 mins.
- Garnish with some coconut powder, icing sugar & Pineapple fruit Filling