



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Afternoon Tea

LEMON YOGURT CAKE

OVERVIEW

This crazy lemon yogurt cake is the cake of one's dreams. It's light and fluffy in the middle, with a crunchy crumb baked into the top, all finished with a zesty glaze.

INGREDIENTS

Group 1

Ingredient	KG
<u>Super Moist Egg-Free Cake Mix</u>	1.000
Water	0.450
Oil	0.250
Melted Butter	0.100
Bakels Apito Lemon Paste	0.040
Yogurt	0.060
Total Weight:	1.900

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.
- Add butter and oil and mix for 1 minutes at slow speed.

- Pour the batter in cake mould.
- Bake at 180⁰ C for 30 mins.
- After baking garnish with melted fondant and sliced lemon.