



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Afternoon Tea



FINISHED PRODUCT

Teacake

RASPBERRY FINANCIERS

OVERVIEW

The name financier is said to derive from the traditional rectangular mold, which resembles a bar of gold. Another Theory says the cake become popular in the financial district of Paris around the 'Paris stock exchange'. The recipe is our version of individual moist almond cake with raspberry filling.

INGREDIENTS

Group 1

Ingredient	KG
Super Moist Egg-Free Cake Mix	1.000
Water	0.450
Oil	0.250
Hazelnut Butter	0.100
Vanilla Extract	0.005
Bakels Raspberry Fruit Filling	0.100
Almont powder	0.095
Total Weight:	2.000

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 mold.
- Pipe Bakels Raspberry Fruit Filling in Centre.
- Bake at 180⁰ C for 30 mins.

After baking glaze with Sapphire hot glaze garnish with almond flakes