



RED BLOODY CUP CAKE



COMPOSITION

25 units with +/- 70g of dough

1. Sponge Cake

- 1000 g Dawn Red Velvet Crème Cake Base
- 350 g Egg
- 300 g Oil
- 225 g Water

2. Cream

- 200 g Dawn Fond Neutral
- 200 g Water
- 1000 g Whipped cream
- 20 g Dawn VaniStar

3. Topping

- 75 g Water
- 300 g Decorgel Plus Neutral
- 6 g Dawn compound Strawberry
- Red food colour

2. Decorating

- Dawn Shape-It

WORKING METHOD

1. Sponge Cake

Mix all ingredients together for 6 minutes.
Deposit into muffin pans.

BAKE TEMPERATURE: 180°C
BAKING TIME: 20-25 minutes

2. Cream

Mix water with the fond and vanistar, then fold in the cream.

3. Topping

Warm up the Decorgel Plus Neutral with the water at 45°C and add the compound and colour.

- **Assembly**
- Decorate with the Shape-It.

Item Code	Product name	Packaging
0.02326.230	Dawn Red Velvet Crème Cake Base	Bags in Box 4 x 3,5 kg
0.022336.487	Dawn Fond Neutral	Bag 2 x 2,5 kg
2.01363.521	Dawn VaniStar	Bags in Box 4 x 1 kg
2.02014.320	Dawn Compound Strawberry	Tub 4 x 1 kg
2.03450.814	Dawn Shape-It	Bags in Box 5 x 1 kg