

Love  
is in the  
Air

Creating  
New  
Traditions  
By Dawn since 1920



# CHERRY MUD PIE



## COMPOSITION

For 1 tart Ø 18 cm

- 100 g Crumbles
- 200 g Crumbles Red Velvet
- 150 g Red velvet batter
- 150 g Cherry cream

## BASIC RECIPES

### 1. Crumbles

- 1000 g Red velvet Cake Base
- 250 g Butter or margarine
- 1250 g Total**

### 2. Crumbles Red Velvet

- 1000 g Red Velvet Cake Base
- 250 g Butter or margarine
- 1250 g Total**

### 3. Red Velvet Cake batter

- 1000 g Red Velvet Cake Base
- 350 g Whole egg
- 225 g Water
- 300 g Oil
- 1875 g Total**

### 4. Cherry Crème

- 350 g Whole milk custard
- 1000 g Water
- 40 g Compound Cherry
- 1390 g Total**

## ASSEMBLY

**Press** the Red Velvet crumbles 0,5 cm high and with 2 cm border into a mould  
Fill for 2/3 with Red Velvet Cake batter  
Pipe in a layer of Cherry Crème  
Finish with white and Red Velvet crumble

## WORKING METHOD

### 1-2. Crumbles

**Make** crumbles with all ingredients

### 3. Red Velvet Cake batter

**Mix** all ingredients with a flat beater for 1 minute at slow speed and 3 minutes at medium speed

### 4. Cherry Crème

**Mix** powder and water, let swell for 5 minutes  
Add the compound then whip up for 2 minutes

**BAKING TIME:** approx. 40 minutes  
**BAKING TEMPERATURE:** 180 °C

Item Code	Product name	Packaging
0.00000.000	Dawn Red Velvet Cake Base	-
0.00000.000	Dawn Compound Cherry	-