



Our versatile
Genoese cake bases

Delicious Golden and Dark Devils Genoese bases



Baker's Select

We know. We care. We can help.[®]

Dawn[®]

Bakery success starts here.[™]



Baker's Select Golden & Dark Devils Genoese

We know you'll love our BAKER'S SELECT Genoese bases. These no nonsense, easy to handle products make level, fine textured and consistent cakes that are perfect for a variety of uses such as birthday and celebration cakes, gateaux, slab cakes or fairy cakes. Specially formulated to give more cake for less batter, our Genoese bases retain moisture right throughout their 5-7 day shelf life.

BAKER'S SELECT Dark Devils Genoese has a rich, chocolately, truly indulgent taste while Golden Genoese is deliciously light and buttery and takes colour well - ideal for Battenburg. Both are formulated to give good volume and their even rise means less trimming, so less waste.

Features

- Rich chocolately or light buttery taste
- Stable texture
- Moist crumb structure
- Easy to make - just add oil and water
- Bakes evenly and flat

Benefits

- Satisfies the need for 'real' flavour delivery
- Ideal for splitting, filling and icing/topping
- Stays fresh for 5-7 days
- Minimum skills required
- No need to trim ensures less waste



Chocolate Gateau or Black Forest Gateau

RECIPE

- 1000g BAKER'S SELECT Dark Devils Genoese Base
- 400g and 175g Water
- 100g Vegetable Oil
- To finish
- BAKER'S SELECT Chocolate Frosting
- DAWN® Dark Chocolate Glossy Icing
- DAWN® Red Cherry Fruit Filling
- Chocolate Flakes or other decorations as required

METHOD

Make up Dark Devils Genoese base as per bag instructions and deposit into round tins. Bake according to oven instructions. Turn out and leave to cool.

Slice cake base into 3 and layer with BAKER'S SELECT Chocolate Frosting. Cover sides in BAKER'S SELECT Chocolate Frosting and roll in chocolate flakes.

Cover the top with a layer of BAKER'S SELECT Chocolate Frosting. Pipe edging of DAWN® Dark Chocolate Glossy Icing around the top and the base.

Flood the top with DAWN® Red Cherry Fruit Filling to make a Black Forest Gateau style cake.



St. Clements Slices

RECIPE

- 2000g BAKER'S SELECT Golden Genoese Base
- 400g and 175g Water
- 100g Vegetable Oil
- 50g DAWN® Lemon Fruit Concentrate
- 50g DAWN® Orange Fruit Concentrate (and extra for topping)
- To finish
- BAKER'S SELECT Vanilla Frosting
- DAWN® Orange Fruit Concentrate
- SUCREA® Orange Curls

METHOD

Make up 2000g Golden Genoese Base as per bag instructions. Divide batter into two. Add 50g DAWN® Lemon Fruit Concentrate to one half. To the other half add 50g DAWN® Orange Fruit Concentrate. Deposit both batters into an 18" x 30" baking sheet. Spread, without mixing too much, to achieve a marbled effect.

Bake at 180°C for 35-40 mins. Once cooled, top with BAKER'S SELECT Vanilla Frosting marbled with DAWN® Orange Fruit Concentrate. Sprinkle on SUCREA® Orange Curls. Cut as required.



Product Code	Description	Pack
0.00892.176	BAKER'S SELECT Golden Genoese Base	12.5kg
0.00984.478	BAKER'S SELECT Dark Devils Genoese Base	12.5kg

Ask for more details on our DAWN® Icings, Fruit Concentrates, Fruit Fillings, BAKER'S SELECT Frostings and SUCREA® Chocolate Decorations and Toppings.

BAKER'S SELECT and SUCREA® are brands of Dawn Foods.



For more information visit www.dawnfoods.co.uk

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