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# **CHIFFON CAKE**

### **INGREDIENTS**

Group 1	
Ingredient	KG
PETTINA CHIFFON CAKE MIX	1.000
Eggs	1.000
Water	0.150
	Total Weight: 2.150

#### Group 2

Ingredient Vegetable Oil KG 0.150 Total Weight: 0.150

#### METHOD

- 1. Using whisker, place Group 1 in mixing bowl.
- 2. Whisk approximately 1 minute on 1st speed.
- 3. Whisk further 10 minutes on 3rd speed.
- 4. Blend in Group 2 for 1 minute on 1st speed.
- 5. Deposit 500 g into ungreased chiffon cake mould.
- 6. Bake at 180°C for 45 minutes.



Cakes, Muffins & Sponge Products