

Fruits of the Forest Cakes

Vario Amerikaner mix can be used just about for anything ,cup cakes, muffins, sheet cakes , pound cakes – very versatile mix.
The real fresh cake!



Ingredients	%	Batch Weight
Vario Amerikaner	100	2.000 kg
Water	50	1.000 kg
Eggs	10	0.200 kg
Vegetable oil	10	0.200 kg
Fruit Filling (fruits of the forest)	25	0.500 kg

Preparation Instructions

1. Mix all ingredients together for 2 – 3 minutes at medium speed
2. Add the Fruit Filling and carefully combine with the cake batter
3. Fill 80 – 90g of the batter into muffin cups or cup cake moulds
4. Bake at 180°C for about 20 minutes

Ingredients	%	Batch Weight
Water	100	1.300 kg
Sugar	80	1.000 kg
Orange		1pc

Preparation Instructions

1. Boil all together for about 2 – 3 minutes and let cool down
2. The syrup should be re-warmed for application on the cup cakes
3. Soak each cup cake with 40 gr. syrup

Ingredients	%	Batch Weight
Lactofil	30	0.600 kg
Fresh Berries	100	2.000 kg
Jelfix Rapid neutral	20	0.400 kg

Preparation Instructions

1. To finish the cup cakes pipe ca. 15 g of Lactofil on top of the soaked cakes
2. Than arrange approximately 50g of fresh berries in a decorative way
Glaze with the Jelfix neutral to finish the cakes
3. TIP: use one sprig of fresh mint or crystallised mint to decorate