

BEAUTIFUL FOLD CAKE



PT MANUNGGAL PERKASA

Ingredients :

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| • Melati wheat flour | 1000 gr |
| • Eggs | 250 gr |
| • Unsalted Butter ((melted)) | 80 gr |
| • Granulated sugar | 80 gr |
| • Salted | 2,5 gr |
| • Emulsifier | 5 gr |
| • Cornstarch/Custard | 15 gr |
| • Food coloring (Red, Yellow, Green) | needed |
| • Vanilla | needed |

Ingredients for Making Whipped cream :

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| • Whipped cream powder/liquid | 100 gr |
| • Cold Water | 200 gr |
| • Chopped fruit | needed |



How to Make :

1. Combine eggs, granulated sugar, flour, salt, emulsifier, and cornstarch in a bowl. Beat until well mixed and the batter is smooth.
2. Pour in the melted unsalted butter, then mix until evenly combined. Divide the batter into two portions, and add food coloring to each (one yellow and one green). Stir until the colors are evenly distributed in the batter.
3. Fill cupcake molds (diameter 14 cm, height 3 cm) with approximately 3 tablespoons of batter each.
4. Bake in the oven at 180°C (350°F) for 20 minutes or until the cakes are golden and cooked through.
5. Remove the cakes from the oven and take them out of the molds. Turn the cakes upside down and gently press the middle with a rolling pin. Decorate the center with whipped cream and add fruit or sprinkles as desired.

How to Make Whipped Cream :

Whip the cream and water together until it becomes creamy and forms soft peaks.

Yield : 15 cakes

**FLOUR
RECOMMENDATION :**

Cita Rasa Pangan Berkualitas

