



## FRUIT CAKE

FOR CHIFFON CAKE SPONGE (EGG)			COSTING		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	In gms	In cups			
Flour	85 g	1/2 cup + 2 tbsp	2.3	3.5	
Sugar (A)	70 g	¼ cup + 1 tbsp	4	8.4	
Baking soda	1.25 g	¼ tsp + 1/8 tsp	1	1	
Salt	2. 25 g	¼ tsp + 1/8 tsp	1	1	
Oil	40 g	3 tbsp	4	4.6	
Egg yolks	50 g	-	9	9	
Egg whites	110 g	-	15	15	
Sugar (B)	40 g	3 tbsp	2.3	4.8	
Water	60 ml	¼ cup	1.2	1.2	
Vanilla essence	2.5 ml	½ tsp	1	1	
Cream of tartar	1.25 g	¼ tsp + 1/8 tsp	2	2	
TOTAL			42.8	51.5	
METHOD					Make the meringue carefully. And fold it in the batter with light hands.
<ol style="list-style-type: none"><li>1. Preheat the oven at 180°C. Line two 6 – inch round tins with butter paper.</li><li>2. In a bowl combine flour, sugar (A), baking soda and salt.</li><li>3. In a separate bowl combine oil, water, vanilla, egg yolks and mix.</li><li>4. In another bowl take egg whites and add cream of tartar to it. Start beating it, till it gets foamy. Then start adding sugar(B) in parts till stiff peaks are achieved.</li><li>5. Now add yolk mix to dry ingredients and mix well. Then start adding meringue to it in 3 parts and combine.</li><li>6. Pour the batter equally into prepared cake tins. Bake in preheated oven at 180°C for 25 – 30 minutes or until a toothpick inserted in the centre comes out clean.</li></ol>					OVEN TEMPERATURES
					OTG 180°C (lower rod only) DECK OVEN Upper temperature – 140°C Lower temperature – 180°C UNOX 130°C, Fan speed – 1, Humidity – 0



<b>FOR VANILLA CAKE SPONGE (EGGLESS)</b>			<b>COSTING</b>		<b>NO. OF PORTIONS: 1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	
Flour	165 g	1 cup + 3 tbsp	4.5	6.5	
Corn flour	15 g	2 tbsp	1	4.3	
Baking soda	1.4 g	¼ tsp + a pinch	1	1	
Baking powder	4.3 g	1 tsp	2	2	
Icing sugar	120 g	1 cup	7.2	15	
Vanilla essence	3.5 ml	1 tsp	1	1	
Melted butter	90 g	¾ cup + 2 tbsp	31	44	
Buttermilk (add 1 tsp vinegar to milk)	240ml	1 cup	15	16.2	
<b>TOTAL</b>			<b>62.7</b>	<b>90</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b> <ol style="list-style-type: none"> <li>1. Preheat the oven at 180°C. Line two 6 – inch round tins with butter paper.</li> <li>2. In a bowl sift together flour, corn flour, baking powder and baking soda.</li> <li>3. In another bowl, cream together melted butter and icing sugar until light in colour. Add vanilla essence and mix.</li> <li>4. Start adding flour mix and buttermilk in parts alternatively. Combine everything well.</li> <li>5. Pour the batter equally into prepared cake tins. Bake in preheated oven at 180°C for 25 – 30 minutes or until a toothpick inserted in the centre comes out clean.</li> </ol>					Make sure to mix the batter well so that no lumps are left.
					<b>OVEN TEMPERATURES</b>
					<b>OTG</b> 180°C (lower rod only) <b>DECK OVEN</b> Upper temperature – 140°C Lower temperature – 180°C <b>UNOX</b> 130°C, Fan speed – 1, Humidity – 0



FOR FROSTING & LAYERING			COSTING (in ₹)		NO. OF PORTIONS: 1
INGREDIENTS	QUANTITY		WHOLESALE	M.R.P.	
	(In gms)	(In cups)			
Whipped cream	250 g	2 cups	36.25	52.5	
Mixed fruits (chopped)	50-70 g	-	15	15	
TOTAL			₹ 51.25	₹ 67.5	INSTRUCTIONS
<b>METHOD</b> <ol style="list-style-type: none"><li>1. In a bowl, whip whipping cream till soft peaks.</li><li>2. In a separate bowl, take chopped fruits.</li></ol>					Do not over beat the whipping cream

ASSEMBLY
<ol style="list-style-type: none"><li>1. Divide the sponge from each tin into half.</li><li>2. Place the first layer and spread the frosting evenly. Add chopped fruits. Repeat the same with all the layers.</li><li>3. Crumb coat the cake and freeze for 10 -15 minutes.</li><li>4. Cover the cake with final coating of whipped cream and decorate as needed.</li></ol>