



## LEMON BLUEBERRY CAKE

<u>FOR SPONGE (EGGLESS)</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>	
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>	
	<u>(In gms)</u>	<u>(In cups)</u>				
Flour	175 g	1 cup + ¼ cup	4.7	7	Sponge	
Melted butter	60 g	¼ cup	19.2	27		
Sugar	15 g	1 tbsp	1	2		
Baking soda	5.5 g	1 tsp	1	1	Blueberry compote	
Baking powder	2.1 g	½ tsp	1	1	Fresh blueberry	
Condensed milk	300 g	1 cup	93.7	93.7		
Water	120 ml	½ cup	2.4	2.4		
Vinegar	15 ml	1 tbsp + 1 tsp	0.5	2.5		
Vanilla essence	4 ml	1 tsp	2	2		
Salt	0.75 g	1/8 tsp	1	1		
Lemon Zest	-	1 tbsp	2	2		
<b><u>TOTAL</u></b>			<b>₹ 128.5</b>	<b>₹ 141.6</b>		<b><u>INSTRUCTIONS</u></b>
<p><b><u>METHOD</u></b></p> <ol style="list-style-type: none"> <li>1. Preheat oven at 180°C <b>OTG MODE: UPPER ROD+LOWER ROD +FAN</b>). Grease and line 2 6-inch round tin and keep aside.</li> <li>2. In a bowl, sift together flour, baking powder, baking soda and salt. Then add in sugar and lemon zest.</li> <li>3. In another bowl combine all the wet ingredients i.e. melted butter, condensed milk, water, vinegar and vanilla essence. Now add the wet ingredients into dry ones in batches (to avoid flour pockets) and mix until fully incorporated.</li> <li>4. Now pour the batter in lined tin and bake it at 180°C (<b>OTG MODE: LOWER ROD ONLY</b>) for 25 – 30 minutes or until a toothpick inserted at centre comes out clean.</li> </ol>						<p style="text-align: center;"><b><u>OVEN TEMPERATURES</u></b></p> <p style="text-align: center;"><b>OTG</b> 180°C (lower rod only)</p> <p style="text-align: center;"><b>DECK OVEN</b> Upper temperature – 140°C Lower temperature – 180°C</p> <p style="text-align: center;"><b>UNOX</b> 130°C, Fan speed – 1, Humidity – 0</p>



<b>FOR SPONGE (EGG)</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS: 1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	<b>ELEMENTS</b>
	<b>(In gms)</b>	<b>(In cups)</b>			
Eggs	150 g	-	13.5	18	Sponge
Sugar	165 g	½ cup + 2 tbsp + ½ tbsp	9.5	19.8	Frosting
Flour	165 g	1 cup + 3 tbsp	4.4	6.6	Blueberry compote
Baking powder	6.5 g	1 tsp + ½ tsp	2	2	Fresh Blueberry
Butter	165 g	½ cup + 1/8 cup	52.8	74.2	
Vanilla essence	4 ml	1 tsp	2	2	
Lemon Zest	-	1 tbsp	2	2	
<b>TOTAL</b>			<b>₹ 86.2</b>	<b>₹ 124.6</b>	<b>INSTRUCTIONS</b>
<b>METHOD</b> <ol style="list-style-type: none"> <li>1. Preheat oven at 180°C (<b>OTG MODE: UPPER ROD+LOWER ROD +FAN</b>). Grease and line 2 6-inch round tin and keep aside.</li> <li>2. In a bowl, cream butter and sugar until light and fluffy.</li> <li>3. Add in eggs, lemon zest and vanilla essence and mix well.</li> <li>4. In another bowl sieve flour and baking powder. Now it to the egg mixture in batches and mix well. We will be adding flour in batches to avoid flour pockets in batter.</li> <li>5. Now pour the batter equally in lined tins and bake it at 180°C (<b>OTG MODE: LOWER ROD ONLY</b>) for 35 – 40 minutes or until a toothpick inserted at centre comes out clean.</li> </ol>					<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



<u>FOR SOAKING SYRUP</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	In gms	In cups			
Water	150 ml	½ cup + 1 tbsp	3	3	
Vanilla essence	4 ml	1 tsp	2	2	
<b>TOTAL</b>			<b>₹ 5</b>	<b>₹ 5</b>	
<b><u>METHOD</u></b> Mix water and vanilla essence.					

<u>FOR FROSTING</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS: 1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	(In gms)	(In cups)			
Whipping cream	250 g	-	36.2	52.5	
Lemon essence	2-3 drops	2-3 drops	4	4	
Blueberry compote	100 g	-	42.4	47.5	
Lemon juice	10 ml	2 tsp	2	2	
<b>TOTAL</b>			<b>₹ 84.6</b>	<b>₹ 106</b>	<b><u>INSTRUCTIONS</u></b>
<b><u>METHOD</u></b> <ol style="list-style-type: none"> <li>In a bowl, whip whipping cream till stiff peaks. Mix lemon essence into it.</li> <li>In a bowl mix blueberry compote with lemon juice.</li> </ol>					

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> <li>Divide the 2 sponges in halves. You will get 4 layers.</li> <li>Place the first layer and soak it with soaking syrup. Spread the frosting evenly. Now spread the blueberry-lemon mix. Repeat the same with all the layers.</li> <li>Crumb coat the cake and freeze for 10 -15 minutes.</li> <li>Coat the cake second time with frosting. Decorate the borders with shell design. Place fresh blueberries in the centre.</li> </ol>



<b>NOTE</b>		
<b>Shelf life of</b>	<b>Refrigerator</b>	<b>Freezer</b>
1. Sponge	4-5 days (in an air tight box)	1 month (in air tight box)
2. Frosted cake	2 – 3 days (in an air tight box)	-

<b>COST PER PORTION (in ₹)</b>						
<b>TYPE</b>	<b>COST</b>	Sponge	Frosting	Soaking syrup	Garnish	<b>TOTAL</b>
Eggless cake	<b>WHOLESALE</b>	128.5	84.6	5	35	<b>₹ 253.1</b>
	<b>M.R.P.</b>	141.6	106	5	42	<b>₹ 294.6</b>
Egg cake	<b>WHOLESALE</b>	86.2	84.6	5	35	<b>₹ 210.8</b>
	<b>M.R.P.</b>	124.6	106	5	42	<b>₹ 277.6</b>