



STAWBERRY COCONUT CAKE (EGGLESS)

<u>FOR SPONGE</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	158 g	1 cup + 2 tbsp	4.2	6.4	Sponge
Sugar	202 g	1 cup	11.7	24	Strawberry compote
Oil	135 g	½ cup + 1 tbsp	13.6	15.6	
Baking soda	2.75 g	½ tsp + a pinch	1	1	Whipped cream
Baking powder	2.15 g	½ tsp + a pinch	1	1	
Milk	200 g	¾ cup	11.5	12	
Curd	67 g	¼ cup	4.3	4.3	
Salt	2.5 g	½ tsp	1	1	
Desiccated coconut	75 g	¾ cup	17.8	30	
<u>TOTAL</u>			₹ 66.1	₹ 95.3	<u>INSTRUCTIONS</u>
<u>METHOD</u> <ol style="list-style-type: none"> 1. Preheat the oven at 180° C (OTG MODE: UPPER ROD+LOWER ROD +FAN). Grease and line 2 6 inch round tins. 2. In a bowl sieve flour, salt, sugar, baking powder, baking soda. Add in the desiccated coconut and combine. 3. In a different bowl combine milk, curd and oil. Add the dry ingredients gradually into the wet ingredients. 4. Pour the batter into the prepared tins (one tin has more batter than the other, divide batter 2/3 and 1/3). 5. Bake at 180 °C for 20 - 25 minutes (OTG MODE: LOWER ROD) or until a toothpick comes out clean. 					Combine well to avoid lumps.
					<u>OVEN TEMPERATURES</u>
					OTG 180°C (lower rod only) DECK OVEN Upper temperature – 140°C Lower temperature – 180°C



	UNOX 130°C, Fan speed – 1, Humidity – 0
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<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>	
	<u>In gms</u>	<u>In cups</u>			
Whipping cream	100 g	½ cup	14.5	21	
Coconut essence	4-5 drops	4-5 drops	1	1	
<u>TOTAL</u>			₹ 15.5	₹ 22	<u>INSTRUCTIONS</u>
<u>METHOD</u> 1. In a bowl, whip whipping cream till soft peaks. 2. Add few drops of coconut essence and mix. Keep aside until needed.					Don't over beat the cream.

<u>LAYERING</u>					
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>(In gms)</u>	<u>(In cups)</u>			
Strawberry compote	50 g	3 tbsp	17.8	20	
Fresh strawberries (chopped)	50 g	3 tbsp	13	13	
<u>TOTAL</u>			₹ 30.8	₹ 33	



<u>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			
Vanilla essence	1.75 g	1/2 tsp	1	1	
Water	100 g	1/3 cup	2	2	
TOTAL			₹ 3	₹ 3	
<u>METHOD</u>					
In a bowl take water and vanilla essence and mix well.					

<u>FOR FILLING & GARNISH</u>			<u>COSTING</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			
Strawberry compote	50 g	¼ cup	21.2	23.75	
Fresh Strawberries	10 pieces	10 pieces	20	40	
Desiccated coconut	25 g	¼ cup	6	10	

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



ASSEMBLY

1. Demould the sponges from tin and divide the bigger sponge in two equal halves & other one as it is. If there is a dome, cut it using serrated knife.
2. Place a cake base on turning table and apply some frosting on it.
3. Now place the first layer of sponge on it and soak it using a silicon brush with soaking syrup.
4. Apply even layer of frosting on the sponge. Smooth it out using a palette knife. Take some strawberry compote and chopped fresh strawberries and spread on the layer evenly. Then place the second layer on top.
5. Repeat the process with the second layer. When placing the last layer, soak it and apply frosting on the top as well as the sides. Crumb coat the sides with frosting.
6. Smooth out the frosting for clean edges using the palette knife or plastic scrapper. Now keep the crumb coated cake in the fridge for about 15 – 20 minutes.
7. Take the cake out from the fridge and apply another layer of frosting, thicker than the last one and smooth it out.
8. Fill the frosting in another piping bag fitted with 1M nozzle. Decorate the top edge with shell border.
9. Garnish the center with desiccated coconut and fresh strawberries.

COST PER PORTION (in ₹)

<u>COST</u>	Sponge	Soaking syrup	Frosting	Strawberry compote	Fresh Strawberries	Desiccated coconut	<u>TOTAL</u>
<u>WHOLESALE</u>	66.1	3	15.2	21.2	20	6	131.5
<u>M.R.P.</u>	95.3	3	22	23.7	40	10	194

<u>PRODUCT</u>	<u>SELLING PRICE (in ₹)</u>
1. Strawberry coconut cake (Egg)	
2. Strawberry coconut cake (Eggless)	270-400