

# Citrus Orange Cake

(Mauri Butter Cake Mix)



## Ingredients (Cake)

### Group 1

Mauri Butter Cake Mix 1000  
Pinnacle Cake Margarine 600

### Weight (gm)

1000  
600

### Group 2

Eggs 440  
Orange Juice 200  
Orange Oil 6  
Orange zest 4 nos

440  
200  
6  
4 nos

1. Using paddle, mix Group 1 at slow speed for 1 min.
2. Scrape down sides, continue mixing at high speed for 7 mins
3. Slowly add in Group 2 at medium speed within 2 min.
4. Scrape down sides, continue mixing at medium speed for 7 mins.
5. Fill 1400g batter into 9" square tray (lined with grease-proof paper).
6. Bake at 165°C for about 70mins.
7. Remove from oven and let it cool before serving.



# Citrus Orange Cake

(Mauri Butter Cake Mix)



## Ingredients

(Filling)

	<i>Weight (gm)</i>
Pinnacle Instant Custard	130
Milk	400
Lemon Juice	100
Lemon Zest	2 nos
Lemon Oil	1
Melted Butter	80

1. Mix all ingredients together except melted butter. Mix until firm, then fold in melted butter.

### *Assemble*

1. Layer cake with filling to desired height and trim into a handbag shape.
2. Whipped up Mauri Non-Dairy Whipped Topping and pipe rose shape over the cake.
3. Decorate as desire.

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