

Peppermint Lime Delight

Mauri Yellow Moist Cake Mix, Pinnacle Instant Custard



Ingredients:

Group 1	Weight (g)
Mauri Yellow Moist Cake Mix	500
Whole Eggs	600
Water	125
Cake Gel	18
Mint Flavor	5
Apple Green Colour	0.3

Group 2

Corn Oil	125
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Peppermint Syrup

Hot Water	200
Sugar	60
Peppermint Flavour	3

Combined all ingredients and mix well.

Lime Custard Filling

Pinnacle Instant Custard	120
Lime Juice	100
Milk	400
Lime Zest	2
Icing Sugar	40

Combined all ingredients and mix well.

Baking Step:

1. Mix Group 1 at slow speed for 1 min.
2. Scrape bowl and mix at high speed for about 7 mins.
3. Gradually add in Group 2 and mix at slow speed for about 30 seconds.
4. Pour 600gm batter into 40cm x 35cm x 2.5cm baking pan.
5. Bake at 210°C (top heat) and 170°C (bottom heat) for 8-10 minutes.
6. Baking conditions vary depending on batter scaling weight and oven characteristics.

Assemble:

1. Bottom with peppermint cake and brush with peppermint syrup, top apply with lime custard filling.
2. Continue layering the cake until 3 layers, slice the cake into 9cm x 3cm rectangular size. Side faces up and decoration as desired.
3. Garnish the top with roasted walnuts and Mauri Non-dairy Whipped Topping for a delightful crunch and creamy finish.



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