

Red Velvet Cheese Bliss

Mauri Red Velvet Crème Cake Mix



Ingredients:

	Weight (g)
Mauri Red Velvet Crème Cake Mix	500
Whole Eggs	250
Vegetable Oil	250
Water	80
Cream Cheese	
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Icing Sugar	180
Lemon Juice	30
Unsalted Butter (Softened)	80
Cheddar Cheese (for layering)	200

Baking Step:

1. All in method with paddle attachment.
2. Beat all the ingredients at slow speed for 1 min.
3. Then shift to medium speed and continue mixing for 4 minutes.
4. Fill batter into 4-inch round tin. (150g).
5. Bake at 170°C for about 25 – 28 minutes. Baking conditions vary depending on batter scaling weight and oven characteristics.

Cream Cheese

1. Whip cream cheese and icing sugar until soft, then add lemon juice and continue mixing until fluffy.
2. Last add in softened butter and mix until homogenous.
3. Bake cheddar cheese at 170°C until golden in colour.
4. Layer the cake with lemon cream cheese, incorporating baked cheddar cheese in between the layers, and decorate as desired.



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