

Santa's Sweet Treat

Mauri Red Velvet Crème Cake Mix, Mauri Golden Mix



Ingredients:

	Weight (g)
Mauri Red Velvet Crème Cake Mix	500
Whole Eggs	250
Vegetable Oil	250
Water	80
Mix Spice	8

Base Cake

Mauri Yellow Moist Cake Mix	600
Whole Eggs	210
Vegetable Oil	180
Water	180

Spice Cream Cheese Filling

Cream Cheese	500
Icing Sugar	180
Unsalted Butter (Softened)	150
Mixed Spice	20

Red Chocolate Coating

White Chocolate	500
Whipping Cream	400
Glucose	60
Gelatine	20
Water	80
Christmas Red Colouring	15

Baking Step:

1. All in method with paddle attachment.
2. Mix all the ingredients at slow speed for 1 min.
3. Increase to medium speed and continue mixing for 4 minutes.
4. Pour the batter into a 40cm x 30cm x 2cm tray.
5. Bake at 180°C for 25 – 28 minutes. Baking times may vary depending on batter weight and oven characteristics.

Base Cake

1. All in method with paddle attachment.
2. Mix 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 40cm x 30cm x 2cm tray.
5. Bake at 170°C for about 25 – 28 minutes. Baking conditions vary depending on batter scaling weight and oven characteristics.

Spice Cream Cheese Filling

1. All Using paddle attach, whip cream cheese, icing sugar and mix spice until smooth and fluffy.
2. Mix Add in soften butter and mix until homogeneous.



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Red Chocolate Coating

1. Soak gelatine in water and set aside.
 2. Using a pot, boil whipping cream until boiling and pour into white chocolate and glucose and mix well until chocolate melted.
 3. Pour melted gelatine into chocolate mixture and mix well.
 4. Fill batter into 40cm x 30cm x 2cm tray.
 5. Bake at 170°C for about 25 – 28 minutes. Baking conditions vary depending on batter scaling weight and oven characteristics.
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Assemble:

1. Using a 2-inch round cutter, cut out circles from both the base cake and red velvet cake.
2. Place a slice of red velvet cake at the bottom, layer it with spiced cream cheese filling, add another slice of red velvet cake, and layer again with the spiced cream cheese filling. Add a final slice of red velvet cake on top, then cover the entire cake with spiced cream cheese. Freeze for 30 minutes.
3. Glaze the frozen red velvet cake with red chocolate coating. Place the glazed red velvet cake on top of the base cake.
4. Decorate the top of the cake with Christmas decorations.



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