

# Sakura Snow Skin Layer Mooncake

(Mauri Butter Cake Mix)



## Group A

**Mauri Butter Cake Mix**  
Unsalted Butter

## Weight (gm)

100  
235

## Group B

Condensed Milk  
Egg Yolk  
Sakura Flavor  
Pink Flavor

## Weight (gm)

65  
135  
10  
1-2 drops (as desired)

1. Preheat oven at 200° bottom.
2. Whisk **Group A** at high speed for 5 minutes.
3. In slow speed, add in **Group B** until well combined.
4. Change to high speed, mix for 5 minutes.
5. Poor 300gm batter into 14" x 16" tray and bake for 10 – 12 minutes.



Visit us on



@abmaurimalaysia

**AB | MAURI**  
Passionate About Baking™



# Sakura Snow Skin Layer Mooncake

(Mauri Butter Cake Mix)



## Ingredients (Cream Cheese Filling)

	<i>Weight (gm)</i>
Cream Cheese	200
Icing Sugar	75

\*Beat cream cheese and icing sugar until creamy

1. Spread about 100g cream cheese filling onto cake and roll up.
2. Slice into 5.5cm each, and use cream cheese filling to crumb coat.
3. After crumb coat, freeze for about 15 minutes.

Visit us on



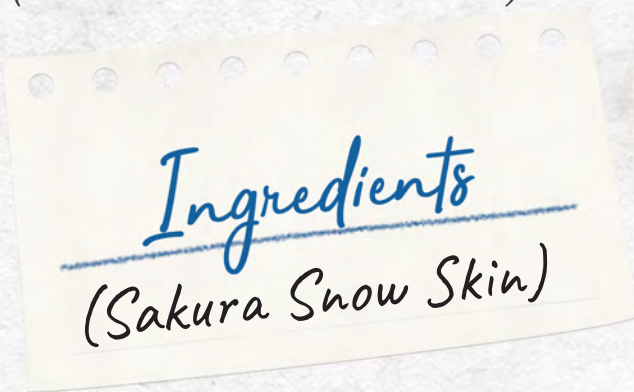
@abmaurimalaysia

**AB | MAURI**  
Passionate About Baking™



# Sakura Snow Skin Layer Mooncake

(Mauri Butter Cake Mix)



	<i>Weight (gm)</i>
Snow Skin	200
Shortening	30
Cold Water	115
Sakura Flavor	1
Pink Color	0.2 (as desired)

1. Mix all ingredients together, and rest for 30 minutes.
2. Divide snow skin dough into 70gm and wrap over roll cake.
3. Use mooncake mold to press out and chill before serve.



Visit us on



@abmaurimalaysia

**AB | MAURI**  
Passionate About Baking™

