

Celebration Cake



INGREDIENTS

Sponge Base		g
Puratos Sponge Cake mix		740
Eggs		350
Water		110

Cream filling		g
Puratos Topping	As needed	
Diana	As needed	

Decoration		g
Puratos Diana	As needed	
Puratos Sugar Paste	As needed	

Sugar Syrup		g
Sugar		300
Water		200
Vanilla		2

WORKING METHOD

Sponge Base

Mix all ingredients in a mixing bowl with a whisk: 2 minutes at slow speed and 4 minutes at high speed

Transfer in tin mold

Bake 25-30 minutes at 180°C

Cream filling

Whip 1kg Diana with 2 liters water and desired amount of topping to increase the flavor; 2 minutes at low speed and 3 minutes at high speed, or until reaching desired texture.

Decoration

Decorate with whipped Diana

Chill the cake 10 minutes in the freezer

Cover the cake with Sugar Paste

Sugar Syrup

Boil sugar and water, let it cool down.

ASSEMBLING

Layer the sponge cake with whipped Diana

Tips & Tricks

For nice cake finishing, make sure the cake is well leveled.