

# GOOSEBUMPS CAKE BATTERS

*Use Goosebumps various cake batters and these silicon moulds to produce this range of colourful tasty tea time treats.*

## SUPPLIER & CONTACT DETAILS

The Baking Tin Bakeware - [www.thebakingtin.co.za](http://www.thebakingtin.co.za)

SILICONE MOULD NAME	SIZE	CODE
Heart	60 x 30 mm	0658T6
Saverin fluted	70 x 36 mm	0658S
Saverin plain	65 x 21 mm	0658S3
Tiered	70 x 50 mm	0658T



## SUPPLIER & CONTACT DETAILS

Zibo Containers (Pty) Ltd - [www.zibo.za](http://www.zibo.za)

PRODUCT NAME	PRODUCT CODE
Clamshell 6 cup cake deep	T356



PRODUCT	BARCODE	PRODUCT CODE	PACK SIZE
Madeira cake batter	600970014 9129	3604	1.5 kg x 10
Carrot cake batter (including cream cheese topping)	600970014 9112	3603	1.6 kg x 6 carrot cake batter 360 g x 4 cream cheese topping
Red velvet cake batter	600970014 6081	3601	850 g x 12



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**Goosebumps**  
FROZEN CONVENIENCE



# MINI CAKES METHOD

1. Remove batters from box and defrost overnight in refrigerator ( $\pm 1 - 5^{\circ}\text{C}$ ) remove from refrigerator in morning and leave at ambient for  $\pm 2$  hours until the batter has reached a core temperature of  $18 - 20^{\circ}\text{C}$ .



2. Spray silicone moulds with cooking spray.



3. Deposit required weight of defrosted batter into silicone moulds. Place moulds onto perforate baking pan.



4. Pre-heat oven and bake as per specific product times and temperatures.



5. Remove from silicone mould immediately after baking and allow to cool before dipping into syrup.



6. Dip into syrup and allow to soak into mini cake before final decorating (5g).

7. Decorate as per each mini cake requirements.

## SYRUP RECIPES

### Orange syrup

0.250 kg Orange juice  
0.200 kg Water  
0.150 kg Sugar

### Pineapple syrup

0.250 kg Pineapple juice  
0.150 kg Sugar

### Sugar syrup

0.500 kg Water  
0.250 kg Sugar

Method: Place into a cooking pot and bring to the boil.  
Allow to cool before applying.

## Mini red velvet heart

35g Red velvet cake batter into heart shape silicone moulds.

Bake temp:  $\pm 160^{\circ}\text{C}$

Bake time: 15 - 16 min.

Sugar syrup



Cream Cheese Topping (5g)



Choc Dip (1g)

## Mini red velvet fluted ring

35g Red velvet cake batter into fluted saverin shape silicone moulds.

Bake temp:  $\pm 160^{\circ}\text{C}$

Bake time: 15 - 16 min.

Sugar syrup



White Dip (5g)



Choc Dip (1g)



Red Velvet crumb (0.5g)

## Mini Madeira & coconut ring

35g Madeira cake batter into saverin shape silicone moulds.

Bake temp:  $\pm 160^{\circ}\text{C}$

Bake time: 15 - 16 min.

Orange syrup



Desiccated coconut (1g)



Apricot jam (5g)

## Mini chocolate mountain

50g Madeira cake batter into tiered silicone moulds.

Bake temp:  $\pm 160^{\circ}\text{C}$

Bake time: 25 - 30 min.

Orange syrup



Chocolate Ganache (5g)



Dust with 0.5g icing sugar

## Mini fluted carrot cake ring

40g Carrot cake batter into fluted saverin shape silicone moulds.

Bake temp:  $\pm 160^{\circ}\text{C}$

Bake time: 20 - 25 min.

Pineapple syrup



Cream Cheese Topping (2g)



Carrot cake crumb (1g)