



4TH JULY OMBRE CAKE

COMPOSITION

Cake Batter for 1 Colour

500g DAWN® Golden Genoese Cake Base
 200g Water (1)
 50g Vegetable Oil
 87g Water (2)
 Food Colouring (for red, pink, light blue, dark blue layers)

Finish

DAWN® Vanilla Frosting
 Red, White and Blue Sugar Decorations

Yield: 4 cakes

METHOD

Add DAWN® Golden Genoese Cake Base, water (1) and veg oil to a mixing bowl fitted with a beater and mix on slow speed for 1 minute and then 4 minutes on medium speed.

Add the water (2) and food colouring, then continue to mix on slow speed for 1 minute. Scrape down and mix for a further 1 minute on slow speed.

Deposit all the batter into a prepared, 8" Ø round, deep cake tin.

Make the above recipe 5 times, as you will need 1 red, 1 pink, 1 white (plain with no colouring), 1 light blue and 1 dark blue cake.

Bake in a deck oven at 165-170°C for approximately 60 minutes.

When the cakes are completely cool, trim the tops and cut each cake into 4 layers.

Place 1 dark blue layer onto a cake board and, using DAWN® Vanilla Frosting, sandwich a light blue layer on top and then a white (plain) layer, a pink layer and finally a red layer.

Once all of the layers are assembled, coat the sides and top with DAWN® Vanilla Frosting.

Decorate the bottom and top edge with piped frosting and finish with a light sprinkle of red, white & blue sugar decorations around the piping.

Item code	Product name	Packaging
0.00892.176	DAWN® Golden Genoese Cake Base	12.5kg - sack
0.00982.919	DAWN® Vanilla Frosting	6kg - pail
0.00786.064	DAWN® Vanilla Frosting	12kg - bag in a box



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