



EASTER BUNNY CAKE

RECIPE BASE

Cake Dough:

CREDI SOFTCAKE ESPECIARIAS / SPICES	1000 g
Eggs	350 g
Oil	300 g
Water	225 g

Filling and Decoration for cookies

CREDICAU LISCREM BRANCO/ WHITE (Glazing)	500 g
CREDI PASTE (white, yellow, red and green) (Sugar paste)	± 300 g

Cookie dough:

MARGIN SOFTCAKE ESPECIARIAS / SPICES	750 g
MARGARINE CREDIN BOLO REI	600 g
Eggs	50 g
Flour T55	600 g

Dough for cakes:

Mix the ingredients with a spatula for ± 3 minutes at minimum speed until a homogeneous dough is obtained. Deposit the dough (± 625 g each) in three round molds Ø18 cm, previously greased with CREFINO spray release agent. Bake at ± 160 °C / 170 °C (deck oven) for ± 50 minutes.

Filling and Covering

Beat the CREDICAU LISCREM BRANCO / WHITE with spatula for ± 4 minutes. Divide each cake into two equal parts and assemble two cakes with 3 layers. Fill between layers and cover the cakes.

Dough for cookies:

Mix all the ingredients with a spatula for ± 3 minutes until a homogeneous dough is obtained. Laminate to ± 3 mm and cut using cookie molds with rabbit shape and place on baking trays. Bake at ± 220 ° C (deck oven) ± 8 minutes and then cool.

Cookies and carrots decoration:

Mix the CREDI PASTE and make the desired colors for the decorations. Shape small carrots. With white and yellow CREDI PASTE make the desired color for the cookies. Laminate CREDI PASTE light yellow at 2 mm and use the same cutter with rabbit shape. Paint each cookie with a little of CREDIGEL PRONTO (glazing gel) and cover with the yellow paste.

Final decoration:

Finish the decoration with the carrots on top of the cake and around with decorated rabbit shaped cookies. Make a bow with a colored ribbon placed around the cake to better hold the cookies.

Final yield: 2 cakes with ±1,350 kg