

RASPBERRY RUM CAKE



A refreshing white cake, combining the subtle flavor of raspberry with just a light touch of rum in two complementary mousse-type fillings. If you are concerned that preparing mousse filling is too difficult or time consuming, check out these user-friendly directions. And, you will add additional profit as well. This mousse cake will actually cost less to make than many regular layer cakes and allow you to charge premium prices.

EXTRA SALES AND PROFITS FOR YOU!

Be sure to sample this delicious cake to all customers. Mousse cakes are delicate and light so have your sales staff share the Mousse cake features with each customer. Check with your BakeMark representative for other mousse cake ideas; then create a mousse cake section in your display case.

BAKEMARK PRODUCTS USED TO MAKE THIS ITEM

- Westco Extra Rich White Cake Mix
- Westco Gourmet Raspberry Filling
- Westco Sherri- Rumco Flavor
- BakeMark Whipped Topping
- Westco Vanilla Instant Custard Powder



1. SCALE & BAKE



Mix the batter as directed on the label of Westco Extra Rich White Cake Mix then scale them at 15 ounces for an 8-inch layer. Bake them at 350°F for 32 minutes or until firm.

2. PREPARE THE MOUSSE



Whip 1 gallon of BakeMark Whipped Topping adding 12 ounces of Vanilla Instant Custard Powder to the topping before whipping. Whip only to a soft peak. Divide the topping in half and add 2-3 ounces of Rum flavor to one half and 12 ounces of Gourmet Raspberry to the other half. Stir them both briskly with a whisk until smooth.

3. ASSEMBLE THE CAKE



Cut each layer in half; you will use two half layers for each cake. Place one half-layer into a cake pan. Add 8 ounces of the Rum Mousse spreading it with a spatula; then add 8 ounces of the Raspberry Mousse, and top with the other half layer. Refrigerate or freeze until firm.

4. ICE & DECORATE



Using a spatula, remove the cakes from the pan. Ice the entire cake with the Rum Mousse; then decorate the top with rosettes of the Raspberry Mousse. Garnish the cake with toasted almonds if desired.

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For more information, contact your BakeMark Sales Rep or call toll-free 866.232.8575

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