

# APRICOT MOUSSE BAR CAKE



Inspired and created in the Old World tradition, the Apricot Mousse Bar Cake fills the need many customers have when they make plans for large gatherings or buffets. This cake can be easily served or sliced into just the right sized pieces that will offer your customers a perfect desert for that very special event. The sponge cake base is delicious and gives this pastry stability when displaying or serving. It is also ideal when a full sheet cake is too much.

## BAKEMARK PRODUCTS USED TO MAKE THIS ITEM:

- Marguerite Gel Neutre
- Marguerite Clairabricot
- Westco Sunshine Sponge Cake
- Westco Apricot E'ze Filling
- Whipped Topping



PRODUITS  
**MARGUERITE**

## 1. PREPARE THE FILLING & FRAME



Using the Gel Neutre, follow the directions for Neutre Mousse (follow recipe). This mixture should be slightly soft so that it fills uniformly without pockets. Also prepare the Delice Instant.

## 2. STRIPE & TOP



Cut a prepared sponge layer to fit the form. It should be sized slightly smaller allowing for space between the form and the cake. Fill around the edges then stripe with alternating stripes of Apricot Eze Filling and the Delice mixture.

## 3. FILL & FREEZE



Top with a thin layer of sponge cake and cover with the mousse mixture. Using a pastry bag makes this a simpler task. Be sure that the mousse is pressed uniformly against the wall of the form with out air pockets. Lining the form with an acetate collar helps removal from the form. Smooth the top with a spatula then freeze.

## 4. DECORATE



Smoothly coat the entire top with Neutre Miroir; then garnish with fresh apricot slices and assorted chocolate shapes. Using a brush, coat the fruit with additional Miroir.

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