



Pinky Mellow Cake

1 portion



Ingredients

Sponge cake

Whole eggs 6 pcs	300 gr
Egg yolk 10 pcs	200 gr
Cake stabilizer	17 gr
Sugar	220 gr
Milk powder 1	5 gr
All purpose flour	165 gr
Vanilla	
Blue Band Master Original Margarine	190 gr

Butter cream

Blue Band Master White Cream Fat	250 gr
Blue Band Master Cake Margarine	50 gr
Soft cream	200 gr
Simple syrup	200 gr

Cooking Methods

Sponge

1. Beat sugar, eggs and stabilizer cake until fluffy, add a dry, mix well. Add Blue Band Master Original Margarine that already well melted.
2. Pour into 3 pieces of round mold with diameter 22 cm.
3. Bake with temperature 180°C about 20 -25 minutes.

Butter cream

1. Beat Blue Band Master White Cream Fat and Blue Band Master Cake Margarine until soft, add soft cream, add the simple syrup, and stir well until the cream soft.