



FRESH MANGO CAKE



INGREDIENTS



Pillsbury™ Super Moist Vanilla Premix 1 kg



Eggs 18



Oil 50 g



Water 100 g



Vanilla Essence 10 ml



Cake Gel 20 g

Super Moist Vanilla Sponge 250 g



Sugar Syrup 60 ml



Pillsbury™ Ivory Cream 250 g



Fresh Mangoes 70 g



Mango Pulp 30 g



METHOD

1. Mix mango pulp & neutral nugel properly and fill it in piping bag for garnishing
2. Cut vanilla sponge in layers & soak each layer with sugar syrup
3. Whip the Pillsbury™ Ivory Cream until it reaches a peak consistency
4. Wash, rinse, peel off both the mangoes and chop one of the mangoes
5. Apply Pillsbury™ Ivory Cream between the sponge layers
6. Sprinkle chopped mangoes between each layer & finish the cake with the remaining ivory cream topping
7. Add dollops of topping & place mango cubes in between them
8. Serve cold

