

*Swiss-made choco-malty spread that comes with crunchy bits, layered between the classic buttery pound cake.*



#### Featured Ingredients

- Bakels Pettina Butter Cake Mix
- Debic Whipping Cream 35%
- Ovomaltine® Crunchy Cream

### Ingredients

#### For Butter Cake:

INGREDIENTS	(%)
Pettina Butter Cake Mix	43.48
Eggs	23.91
Butter	32.61
<b>TOTAL</b>	<b>100.00</b>

#### For Ovomaltine Spread:

INGREDIENTS	(%)
Ovomaltine	100.00
<b>TOTAL</b>	<b>100.00</b>

#### For Whipping Cream:

INGREDIENTS	(%)
Debic Whipping Cream 35%	100.00
<b>TOTAL</b>	<b>100.00</b>

**Procedure**

**Butter Cake**

1. Pour Pettina Butter Cake Mix and Butter into mixing bowl beat at low speed for 1 minute.
2. Scrape down the mixture.
3. Continue to beat for 5 minutes at 2nd speed, fold in eggs and mix until smooth.
4. Bake at 180°C for approximately 30-35 minutes.

**Ovomaltine Spread**

1. Heat Ovomaltine

**Whipping Cream**

1. Whip cream until medium peak.

**Featured Ingredients**

Bakels Pettina Butter Cake Mix	
<b>Technical Benefits</b>	
- Easy application	
- Quality of consistent taste and texture	
- Simple preparation for both professional and home bakers	
Debic Whipping Cream 35%	
<b>Technical Benefits</b>	
- European quality made with Asia standards	
- 35% butter fat, made with European milk	
- Rich dairy taste	
- Good overrun volume	
- High stability	
- Freeze-thaw stable	
- Ideal for cake masking & decoration	
Ovomaltine Crunchy Cream	
<b>Nutritional Benefits</b>	<b>Technical Benefits</b>
- Comes with:	- Effectively reduces food spoilage and enhances food safety.
- Magnesium	- Extended product shelf life.
- Carbohydrates	- The packaging method prolongs the preservation of flavours and nutritional value.
- Phosphorus	- Effectively reduces food spoilage and enhances food safety.
- Iron	
- Vitamin B1, B2, B3, B6	