

Strawberry Basil Cake with Cream Cheese Frosting

✓ Strawberry Basil Chiffon Cake

Water	70	g
Corn Oil	72	g
Egg Yolk	75	g
Cake Flour	65	g
Corn Flour	5	g
Baking Powder	1	g
Egg White	145	g
Cream of Tartar	2	g
Caster Sugar	72	g
GH Strawberry Basil Emulco	9	g



Directions: Chiffon Cake

1. Preheat oven to 180°C. Line up two 6 inches round cake tins. Mix the corn oil, water, egg yolk and **GH Strawberry Basil Emulco** in the bowl.
2. In another bowl, sift in the cake flour, corn flour and baking powder. Fold the flour mixture into egg mixture.
3. Whisk the egg white, cream of tartar and caster sugar to form soft peak meringue.
4. Fold the meringue into the egg mixture. Pour 215grams of cake batter into each prepared cake tins.
5. Bake at 180°C for 20 minutes or until it cooked. Take out from the oven, upside down the cake tin and let it cool down on a wire rack. Then, remove from the cake tins. Cut the cakes into 2 layers. Set aside for later use.

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2
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Preparation Time:

1 hour

Baking Time:

20 minutes

Makes 1nos 6inch

Green House Ingredient Sdn. Bhd.

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Strawberry Basil Cake with Cream Cheese Frosting

✓ Vanilla Cream Cheese Frosting

Cream Cheese	250	g
Icing Sugar	163	g
Unsalted Butter	113	g
Whipping Cream	38	g
GH Vanilla Flavour	6	g

Vanilla Cream Cheese Frosting

1. Beat the cream cheese, icing sugar and unsalted butter until creamy and smooth.
2. Add in whipping cream and **GH Vanilla Flavour**. Mix well.
3. Place the cheese frosting into piping bag. Cut one of the cake layer into dice.
4. Pipe the cheese frosting onto the cake, place some strawberries on cream then stack another layer of cake. Slightly press on the cake.
5. Last, pipe the cheese frosting on top the layer and decorate with some strawberries, basil leaves and diced sponge. Serve well.

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