

# Luscious Drippy Peach Cake

**Green  
house**  
Your Solution For BARESCA



## Peach Cake

Cake Flour	390	g
Baking Powder	14	g
Salt	3	g
Unsalted Butter	227	g
Granulate Sugar	200	g
Eggs	4	g
<b><i>GH Peach Emulco</i></b>	7	g
Milk	300	g

## Swiss Meringue Buttercream

Egg White	100	g
Sugar	135	g
Butter (Softened)	227	g
<b><i>GH Peach Emulco</i></b>	As Needed	

## Dripping Glaze

White Chocolate	150	g
Dairy Whipping Cream	150	g

### Directions:

#### For Peach Cake

1. Preheat oven to 180°C (356°F) and line 6 inch cake tin. Sift dry mixture of baking powder and flour together in separate bowl.
2. In the mixing bowl, whisk butter, sugar, and salt till fluffy, add in eggs, ***GH Peach Emulco*** and continue to beat until well incorporated.
3. Alternatively pour in milk and flour mixture till well incorporated. Pour batter into tin and bake for 45 minutes or until the cake is completely baked.
4. Remove from oven, and let it cool completely on wire rack before assembling.

#### For Swiss Meringue Buttercream

1. Whip egg whites till foamy, add in sugar and continue to whip for 4 minutes, and place on top of hot water bath for 1 minute. Remove from heat and continue to whip till meringue turns glossy and hard peak. (Repeat the water bath step if sugar are not completely melted.)
2. Allow the buttercream to cool down, and whip in softened butter.
3. Add in ***GH Peach Emulco*** as desired.

#### For Dripping Glaze

1. Boil cream and pour on white chocolate, and stir well till melted. Stir in ***GH Oil-Soluble Liquid Color*** as needed.

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