



CHARACTERISTICS OF CAKES IN WHICH CONFECTIONERY FILLINGS CAN BE USED

EXAMPLES OF FILLED CONFECTIONERY ITEMS FROM VARIOUS CAKE CATEGORIES

Tab 1. Types of dough and batters in which confectionery fillings can be used

Type of dough/batter	Direct use of confectionery fillings	Use of confectionery fillings after mixing with other products
Yeast dough	Yes	No
Puff pastry (flaky)	Yes	Use of creams created by combining the filling with butter, white chocolate and cream or mascarpone cheese.
Rough-puff pastry	Yes	Use of creams created by combining the filling with butter, white chocolate and cream or mascarpone cheese.
Shortcrust	Yes	No
Semi-shortcrust pastry	Yes	No
Sponge cake	Yes	A gelée, created by combining the filling with water, sugar and gelatine, can be used to cover the cake.
Sponge-fatty cake	Yes	A gelée, created by combining the filling with water, sugar and gelatine, can be used to cover the cake.

Gingerbread cakes	Yes	No
Meringue	Yes	Macaroons can be filled with cream created by combining the filling with butter, white chocolate and cream or mascarpone cheese
Choux pastry	No	A cream made with the filling and whipped cream can be used
Wafer	No	No
Crisp pastry	No	No
Boiled dough	No	No
Pancake batter	Yes	A cream made with the filling and whipped cream can be used
Dumpling dough	Yes	The filling can be combined with cottage cheese
Pasta dough	Yes	No
Cheese dough	Yes	A cream made with the filling and whipped cream can be used
Cream butter cake	Yes	No
Shortcrust-yeast cake	Yes	No

A detailed description of the possibilities of mixing confectionery fillings with other ingredients can be found in the article „Możliwości wykorzystania nadzień cukierniczych owocowych i kremowych” (“Possibilities of using fruit and cream confectionery fillings”).

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