

## BAKELS STICKY DATE CAKE MIX

## OVERVIEW

A powder mix containing date pieces for sticky date cakes or puddings with excellent eating and keeping qualities. Just add eggs and water.

## INGREDENTS

Wheat Flour, Sugar, Dates (14\%), Maltodextrin, Vegetable fat (vegetable oil, emulsifiers (471, 477), antioxidant (307)), Milk Solids, Raising agents (450, 500, 541), Salt, Colour (150c), Spice, Vegetable gum (415), Preservative (202), Acidity regulator (330), Malt Extract (barley)

## PACKAGIIIG

| Code | Size | Type | Palletisation |
| :--- | :--- | :--- | :--- |
| 381803 | 10 KG | Bag |  |

## NUTRITIONAL INFORMATION

| Type | Value |
| :--- | ---: |
| Energy (kJ) | $1,680.00$ |
| Protein (g) | 4.50 |
| Fat- Total g | 9.00 |
| Fat - Saturated g | 4.50 |
| Carbohydrate (g) | 73.60 |
| Carbohydrate-Sugars g | 42.30 |
| Dietary Fibre g | 2.90 |
| Sodium mg | 476.00 |
|  |  |
| METHOD |  |
| Group 1 | KG |
| Ingredient | 3.000 |
| Bakels Sticky Date Cake Mix | 0.400 |
| Egg | 1.000 |
| Water (Variable) |  |

## DESCRIPTION

Sticky Date Cake 1. Place ingredients in mixing bowl. 2. Blend together on low speed for 30 seconds. 3. crape down. 4. Blend on second speed for a further 30 seconds. 5 . Scale at 600 g into an 18 cm sponge tin or 800 g into a 20 cm sponge tin. 6. Over temperature $170^{\circ} \mathrm{C}$. 7. When cooled, decorate with butterscotch icing. Notes: Finish using Butterscotch Sauce Recipe No. 35965Q (Using Bakels Cook Up Starch), or any other Bakels ready to use caramels.

## ADDITIONAL INFORMATION

Product Information:
Just add eggs and water.
Contains real sun-dried date pieces.
Distinctive sweet date flavour.
Good source of fibre, potassium, iron and calcium.
Excellent eating and keeping qualities.

