



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cake

BASIC CAKE RECIPE (USING CAKE MARGARINE — MEDIUM GRADE)

INGREDIENTS

Group 1

Ingredient	KG
Sugar	1.800
Cake Margarine - Medium Grade	0.900
Total Weight:	2.700

Group 2

Ingredient	KG
Water (Variable)	0.450
Egg	0.900
Total Weight:	1.350

Group 3

Ingredient	KG
High Ratio Flour	1.800
Milk Powder (non fat)	0.075
Salt	0.025
Baking Powder	0.050
Total Weight:	1.950

Group 4

Ingredient

Water (Variable)

KG

0.450

Total Weight: 0.450

Yield: This recipe is ideal for blocks, bars, sheets and cup cakes. APITO FLAVOURING PASTE may be added as required.

METHOD

1. Cream sugar and BAKELS CAKE MARGARINE together using 1st gear in Hobart 20-qrt. Bowl.
2. Use beater attachment.
3. Combine water and eggs, add slowly to Group 1, beating after each incorporation.
4. Sift Group 3 together and add to mixture.
5. Mix on speed 2 of Hobart for 5 minutes.
6. Slowly add Group 4 on 1st gear.
7. Beat for 2 minutes on medium gear.
8. Scale as desired and bake at 180°C.