



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Cake

# BASIC CAKE RECIPE

## OVERVIEW

Using Vegetable Cake Margarine.

Vegetable Cake Margarine for cakes, cookies and muffins.

## INGREDIENTS

### Group 1

Ingredient	KG
Sugar	1.800
Vegetable Cake Margarine	0.900
<b>Total Weight: 2.700</b>	

### Group 2

Ingredient	KG
Water (Variable)	0.450
Egg	0.900
<b>Total Weight: 1.350</b>	

### Group 3

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

### Group 4

Ingredient	KG
Water (Variable)	0.450
<b>Total Weight:</b>	<b>0.450</b>

## METHOD

1. Cream sugar and BAKELS VEGETABLE CAKE MARGARINE together using 1st gear in Hobart 20-quart 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. Mix on speed 2 of Hobart for 5 minutes.
5. Slowly add Group 4 on 1st gear.
6. Beat for 2 min. on medium gear.
7. Scale as desired and bake at 180°C.

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