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CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cake

DUTCH APPLE CAKE (USING PETTINA FRUIT AND NUT LOAF MIX)

INGREDIENTS

Group 1

Ingredient	KG
Pettina Fruit and Nut Loaf Mix	1.600
Egg	0.300
Water (Variable)	1.000
Apple (diced)	0.300
Total Weight: 3.200	

Group 2

Ingredient

Pettina Kokomix

Cake Margarine - Medium Grade

KG

0.300

0.030

Total Weight: 0.330

Yield: This recipe is sufficient to make 8 Dutch Apple Cakes.

METHOD

1. Place Group 1 in mixing bowl.
2. Mix on second speed for 2 minutes.
3. Scale at 0.400 kg into 18 cm sponge tins.
4. Scatter cake top with additional diced apple.
5. Blend Group 2 by rubbing cake margarine through PETTINA KOKOMIX to make "crunch" topping.
6. Spread topping over top of cake.
7. Sprinkle top with cinnamon sugar.
8. Bake at 170°C.