

# FLOURLESS BANANA, HONEY AND ALMOND CAKE (USING BAKELS FLOURLESS ALMOND CAKE MIX)

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CATEGORY

Bakery, Patisserie



**FINISHED PRODUCT** 

Flourless Cake

## **INGREDIENTS**

#### Group 1

Ingredient KG
Butter (softened) 0.440

Total Weight: 0.440

#### Group 2

Ingredient KG
Bakels Flourless Almond Cake Mix 1.000

Total Weight: 1.000

#### **Group 3**

Ingredient KG
Water (Variable) 0.480
Total Weight: 0.480

#### Group 4

Ingredient KG
Bananas 0.200
Honey 0.050
Total Weight: 0.250

## **METHOD**

- 1. Add Group 1 to bowl, cream on low speed for 30 seconds.
- 2. Continue creaming on second speed for 90 seconds.
- 3. Add Group 2 and mix on low speed for 30 seconds, scrape down.
- 4. Slowly add Group 3 while mixing on low speed.
- 5. Mix on second speed for 6 minutes.
- 6. Add Group 4 and mix on low speed for 30 seconds.
- 7. Scale as required.
- 8. Bake at 180-190°C.