

MACADAMIA AND GINGER CAKE (USING BAKELS HOMESTYLE CAKE MIX)

CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cake

INGREDIENTS

Group 1

	Total Weight: 5.835
Water (Variable)	0.975
Vegetable Oil	0.450
Egg	0.450
Glace Ginger (chopped)	0.360
Macadamia Nuts (chopped, roasted, unsalted)	0.600
Bakels Homestyle Cake Mix	3.000
Ingredient	KG

Yield: Ice with Pineapple Flavoured Fudge Icing using PETTINICE RTU UNCOLOURED ICING and APITO PINEAPPLE FLAVOURING PASTE.

METHOD

- 1. Place eggs and water and then the remaining ingredients into mixing bowl.
- 2. Blend with beater on low speed.
- 3. Scrape down.
- 4. Blend on low speed for 1?2 minutes.
- 5. Spread evenly into paper-lined baking tray.
- 6. Oven temperature 175°C.