

PRUNE AND PORT SOUR CREAM CAKE

INGREDIENTS

Group 1

Ingredient	KG
Bakels Creme Cake Muffin Mix	2.000
Sour Cream	0.300
Water (Variable)	0.200
Egg	0.800
Total Weight:	3.300

Group 2

Ingredient	KG
Vegetable Oil	0.450
Total Weight:	0.450

Group 3

Ingredient	KG
Pitted Prunes (Chopped)	0.400
Port Wine	0.200
Total Weight:	0.600

METHOD

1. Soak Group 3 together.
2. Place Group 1 into mixing bowl.
3. Blend for approximately 1 minute on low speed.
4. Scrape down.
5. Blend on 2nd speed for 4 minutes.
6. Add Group 2 blend on slow speed for 30 seconds.
7. Add Group 3 and blend until clear.
8. Deposit 700 g of batter into 20 cm round tin.
9. Top with macadamia Crunch Topping Recipe No. 16603D.
10. Oven temperature 170°C.



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cake