



Rum Gugelhupf



Ingredients

Group 1	
Ingredient	KG
Bakels Creme Cake Muffin Mix	2.000
Egg	0.700
Water (Variable)	0.450
Apito Butta Vanilla Flavouring Paste	0.075
Total Weight: 3.225	

Group 2	
Ingredient	KG
Vegetable Oil	0.550
Total Weight: 0.550	

1. Place Group 1 ingredients into mixing bowl.
2. Blend for approximately 1 minute on low speed.
3. Scrape down.
4. Mix on 2nd speed for 4 minutes.
5. Add Group 2 and blend on low speed until clear.
6. Grease Gugelhupf tins very heavily with butter/margarine.
7. Line tin with flaked almonds so that the flaked almonds stick to the butter/margarine.
8. Fill to just over ½ full with cake batter.
9. Oven temperature 175°C.
10. Dip in Rum Syrup Recipe No. 16603C whilst just warm, then drain



Category

[Bakery](#)



Finished Product

[Various Cake Varieties](#)