

STICKY DATE CAKE OR PUDDING (BAKELS HOMESTYLE CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Dates (chopped)	0.800
Water (Variable)	0.800
Sugar	0.200
Total Weight:	1.800

Group 2

Ingredient	KG
Bakels Homestyle Cake Mix	1.000
Cake Margarine - Medium Grade	0.250
Egg	0.150
Total Weight:	1.400

Yield: Finish using Bakels Butterscotch Sauce Recipe using Bakels Cook Up Starch

METHOD

1. Boil Group 1 for 2-5 minutes until dates are soft.
2. Place Group 1 in mixing bowl.
3. Beat on 1st speed for 10 minutes to mash dates.
4. Whilst mashed dates are still warm add Group 2 and mix on slow speed for 30 seconds.
5. Scrape down.
6. Beat on 2nd speed for 1 minute.
7. Scale at 450 g into an 18 cm sponge tin or at 700 g into a 20 cm sponge tin.
8. Bake at 160°C for 45 minutes (18 cm) or 60 minutes (20 cm).



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

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