



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Cake

# STICKY DATE CAKE (USING BAKELS STICKY DATE CAKE MIX)

## INGREDIENTS

### Group 1

Ingredient

**Bakels Sticky Date Cake Mix**

Egg

Water (Variable)

KG

3.000

0.400

1.000

**Total Weight:** 4.400

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

## METHOD

1. Place ingredients in mixing bowl.
2. Blend together on low speed for 30 seconds.
3. scrape down.
4. Blend on second speed for a further 30 seconds.
5. Scale at 600 g into an 18 cm sponge tin or 800 g into a 20 cm sponge tin.
6. Over temperature 170°C.
7. When cooled, decorate with butterscotch icing.