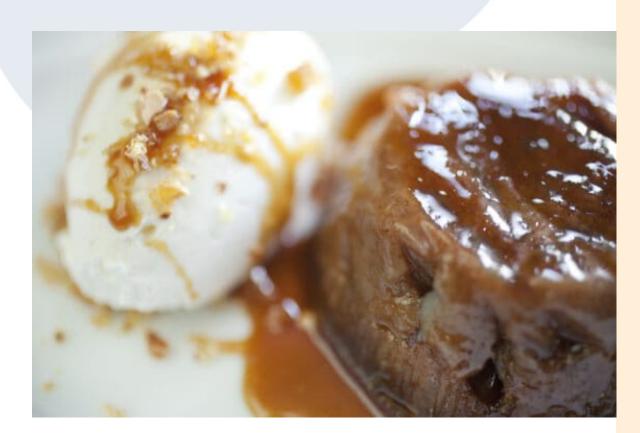


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Bakery, Patisserie



FINISHED PRODUCT

Pudding

STICKY DATE PUDDING (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 2nd speed for a further 30 seconds.
- 5. Scale at 300 g into greased pudding basins and steam in a coffin tin with a small amount of water in the base.
- 6. Cover basins with paper and steam for 3 hours.
- 7. Oven temperature 170°C