



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Pudding

STICKY DATE PUDDING (USING BAKELS STICKY DATE CAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Sticky Date Cake Mix	3.000
Egg	0.400
Water (Variable)	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