



## Cakes and Muffins - Cake Premixes

**Recipe No:**  
**R200 - R200f**

### **DATE LOAF**

USING [PETTINA CAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water	0.600
	Eggs 6	0.400
	PETTINA CAKE MIX	2.000
<b>Total Weight</b>		<b>3.000</b>

- Method:**
1. Place ingredients in mixing bowl in above order.
  2. Blend for approximately 1 minute on slow speed
  3. Scrape down
  4. Beat on second speed for 6 minutes
  5. Line standard baking tray with shortcrust and spread thinly with FIL-O-FINE LEMON FILLING.
  6. Top with the prepared cake batter and smooth off
  7. Sprinkle evenly on the top 1kg diced apples
  8. Dust generously with cinnamon sugar.
  9. Oven temperature for block cakes 180°C (356°F).

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
Cinnamon sugar 60g per slice 2 parts sugar, 1 part cinnamon.