



Cakes and Muffins - Madeira Cakes

Recipe No:
R300 - R300c

MADEIRA CAKE

USING PETTINA SPONGE COMPLETE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Water	0.400	14.5%
	Eggs 6	0.550	20%
	Butter or MORAH CAKE	0.300	11%
	PETTINA SPONGE MIX COMPLETE	1.500	54.5%

Total Weight	2.750
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Method:

1. Soften the butter or MORAH CAKE MARGARINE but do not melt.
2. Place ingredients in mixing bowl in above order.
3. Beat on top speed for approximately 4 minutes.
4. Oven temperature 175°C.

Notes: Recipe percentages are on total batter / mix weight (100%)

Yield: 9 bars scaled at 300g, 1.5 blocks scaled at 1.5kg.