

Cakes and Muffins - Madeira Cakes**Recipe No:****R300 - R300e****CRUNCH CAKES**USING PETTINA SPONGE COMPLETE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.400	13.7%
	Eggs	0.550	19%
	Butter or MORAH CAKE	0.300	10.3%
	APITO FLAVOURING PASTE	0.015	0.5%
	PETTINA SPONGE MIX COMPLETE	1.500	51.5%
2	COLSET	0.150	5%
Total Weight		2.915	

- Method:**
1. Soften the Butter or MORAH CAKE MARGARINE but do not melt.
 2. Add remaining Group 1 ingredients to mixing bowl.
 3. Beat on top speed for approximately 4 minutes.
 4. Add Group 2 and mix through on low speed.
 5. Deposit cake batter into tins then sprinkle with crunch topping recipe no. R300f using the same APITO FLAVOURING PASTE.
 6. BAKELS RASPLUM FILLING may be piped over the crunch topping.
 7. Use a spiral or random design.
 8. Oven temperature 175°C.

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

Yield: 10 bars scaled at 290g. 2 blocks scaled at 1.45kg.