



Cakes and Muffins - Madeira Cakes

Recipe No:

R302 - R302d

MADEIRA CAKE

USING FINO SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Eggs	0.600	16.1%
	Water	0.650	17.5%
	Butter or MORAH CAKE	0.400	10.7%
	OVALETT SPECIAL or WHIPPET PASTE	0.075	2%
	FINO SPONGE MIX	2.000	53.7%

Total Weight	3.725
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Method:

1. Soften butter or MORAH CAKE MARGARINE but do not melt.
2. Place ingredients in mixing bowl in above order.
3. Beat on top speed for 5 minutes.
4. Oven temperature 175°C.

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