



Cakes and Muffins - Fruit Cakes

Recipe No:

R302 - R302e

LIGHT FRUIT CAKE

USING FINO SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.600	12.2%
	Water	0.650	13.1%
	Butter or MORAH CAKE	0.400	8%
	OVALETT SPECIAL or WHIPPET PASTE	0.075	1.5%
	APITO FRUIT CAKE PASTE	0.025	0.5%
	FINO SPONGE MIX	2.000	40.5%
2	COLSET	0.200	4%
3	Mixed Fruit	1.000	20.2%

Total Weight

4.950

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 5 minutes.
4. Add Group 2 and mix through on low speed.
5. Finally add Group 3 and clear.
6. Oven temperature 175°C.

Notes:

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