

Cakes and Muffins - Various Cake Varieties

**Recipe No:**  
**R302 - R302f**

**CRUNCH CAKES**

USING FINO SPONGE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Eggs	0.600	15.2%
	Water	0.650	16.5%
	Butter or MORAH CAKE	0.400	10.1%
	OVALETT SPECIAL or WHIPPET PASTE	0.075	1.9%
	APITO FLAVOURING PASTE	0.025	0.6%
	FINO SPONGE MIX	2.000	50.6%
2	COLSET	0.200	5.1%
<b>Total Weight</b>		<b>3.950</b>	

**Method:**

1. Soften 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. Deposit cake batter into tins then sprinkle with crunch topping Recipe No. R300f using the same 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%)