

Cakes and Muffins - Apple, Banana, Lemon & Apricots
Cakes

Recipe No:
R302 - R302h

APPLE & PINEAPPLE DELIGHT

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%
	NZB VANILLA ESSENCE 101	0.025	0.6%
	FINO SPONGE MIX	2.000	50.6%
2	COLSET	0.200	5.1%
Total Weight		3.950	

- Method:**
1. Soften 400g 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. Sprinkle with Struesel topping Recipe No. R302i to which 10g Cinnamon has been added for each 400g of topping.
 6. Top with chopped solid pack apples.
 7. Oven temperature 175°C.
- Notes:**
- For pineapple delight, replace VANILLA 101 with APITO PINEAPPLE PASTE 50g (2oz).
Scale 175g (11oz) into 18cm (7 inch) round sponge tin and after baking, glaze with HADEJA FLAN JEL and decorate with pineapple slice.
- Recipe percentages are on total batter / mix weight (100%)