



Cakes and Muffins - Sponge Premixes

Recipe No:
R303 - R303c

MADEIRA CAKE

USING PETTINA SPONGE SUPREME

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter or MORAH CAKE	0.300
2	Water	0.475
	Eggs 6	0.550
	PETTINA SPONGE SUPREME	1.500
Total Weight		2.825

Method:

1. Soften Group 1, but do not melt.
2. Place both Group 1 and Group 2 in mixing bowl in above order.
3. Beat on top speed for approximately 4 minutes.
4. Oven temperature 175°C (350°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

Yield: Yield: 9 bars scaled at 300g. 1 block scaled at 1.500kg.