



Cakes and Muffins - Sponge Premixes

Recipe No:

R303 - R303d

LIGHT FRUIT CAKE

USING PETTINA SPONGE SUPREME

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE or Butter	0.300
2	Water	0.475
	Eggs 6	0.550
	APITO FRUIT CAKE PASTE	0.015
	PETTINA SPONGE SUPREME	1.500
3	COLSET	0.150
4	Mixed Fruit	0.750
Total Weight		3.740

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. Add Group 3 and mix through on low speed.
5. Add Group 4 and clear.
6. 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 400g. 2 blocks scaled at 1.800kg.