

Cakes and Muffins - Sponge Premixes**Recipe No:****R303 - R303e****CRUNCH 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 FLAVOURING PASTE	0.015
	PETTINA SPONGE SUPREME	1.500
3	COLSET	0.150
Total Weight		2.990

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. Deposit mixture into tins then sprinkle with crunch topping using Recipe No. R300f, using the same flavouring paste.
6. Raspberry jam may be piped over the crunch topping.
7. Use a spiral or random design.
8. 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: 10 bars scaled at 290g. 2 blocks scaled at 1.450kg.