

Oils, Margarines and Shortenings - Margarines and **Shortenings**

Recipe No: R750 - R750i

GINGER LOAF

USING MORAH CAKE MEDIUM TWIN

| | Total Weight | 4.560 |
|-------|--------------------------------|-------|
| | Milk | 0.710 |
| | Mixed Spice | 0.055 |
| | Ground Ginger | 0.055 |
| | Bicarbonate of Soda | 0.070 |
| 3 | Flour | 1.815 |
| | Golden Syrup (slightly warmed) | 0.565 |
| 2 | Eggs 6 | 0.170 |
| | Salt | 0.015 |
| | Castor Sugar | 0.650 |
| 1 | MORAH CAKE MEDIUM | 0.455 |
| Group | Ingredient | KG |

- Method: 1. Cream together Group 1 until light and fluffy
 - 2. Add Group 2 to Group 1
 - 3. Sieve Group 3 together and dough up with milk
 - 4. Weigh into small bun loaf tins lined with paper.
 - 5. Oven temperature 182°C

Notes:

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