

Cakes and Muffins - Madeira Cakes

**Recipe No:**  
**R210 - R210a**

**MADEIRA CAKE**

USING [P3](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	FINO SPONGE MIX	3.000
	Butter or MORAH CAKE	0.650
	P3	0.090
2	Eggs	0.850
	Water	1.000
<b>Total Weight</b>		<b>5.590</b>

**Method:** 1. Soften the Butter or MORAH CAKE but do not melt.  
2. Add the FINO SPONGE MIX and P3.  
3. Blend on second speed until a fine crumbly mixture forms.  
4. Add one third of Group 2 and mix on second speed for 1 minute.  
5. Scrape down and add the remaining two thirds of Group 2 over a period of 3 minutes followed by 4 minutes on second speed.  
6. Oven temperature 175°C.

**Notes:** The addition of 300g (12oz) COLSET to the above recipe will stabilise the batter to hold fruit or baked-on toppings.

Recipe percentages are on total batter / mix weight (100%)