

Cakes and Muffins - Fruit Cakes**Recipe No:****R210 - R210d****FARMHOUSE CAKE**USING P3

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	FINO SPONGE MIX	3.000	32.5%
	Cake Crumbs	1.400	15%
	Butter or MORAH CAKE	0.600	6.5%
	P3	0.090	1%
2	Eggs	1.000	11%
	Water	1.000	10.5%
	APITO FRUIT CAKE PASTE	0.025	0.3%
3	COLSET	0.150	1.7%
4	Sultanas	0.800	8.5%
	Currants	0.800	8.5%
	Lemon Peel (chopped)	0.400	4.5%

Total Weight**9.265**

Method: 1. Soften the Butter or MORAH CAKE but do not melt.
2. Add remaining Group 1 ingredients.
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 on slow speed.
6. Blend in Group 3 on slow speed.
7. Scrape down thoroughly and mix 3 minutes on second speed.
8. Blend in Group 4 on slow speed.
9. Scale 450g into greased loaf tins.
10. Bake at 175°C for approximately 50 minutes.

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

Yield: 20 loaves scaled at 450g