

Cakes and Muffins - Fruit Cakes**Recipe No:****R210 - R210e****SULTANA GINGER CAKE**USING [P3](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	FINO SPONGE MIX	3.000	39.5%
	P3	0.120	1.5%
	Butter or MORAH CAKE	0.700	9%
	COLSET	0.250	3.5%
2	Eggs	0.900	12%
	Water	0.600	8%
	Glycerine	0.150	2%
3	Sultanas	1.400	18.5%
	Ginger preserved	0.450	6%
Total Weight		7.570	

Method:

1. Soften the Butter or MORAH CAKE but do not melt.
2. Add remaining Group 1 ingredients and blend on second speed until a fine crumbly mixture forms.
3. Add one third of Group 2 and mix on second speed for one minute.
4. Scrape down and add the remaining two thirds of Group 2 over a period of 3 minutes on slow speed.
5. Scrape down thoroughly and mix for 3 minutes on second speed.
6. Finally add Group 3 and blend in.
7. Bake at 175°C.

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