

Cakes and Muffins - Madeira Cakes

Recipe No:
R210 - R210f

GOLDEN APRICOT CAKE

USING P3

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Dried Apricots (minced)	0.800	12%
	Water (boiling)	1.000	14.5%
2	FINO SPONGE MIX	3.000	44%
	Brown Sugar	0.200	3%
	P3	0.090	1.5%
	Butter or MORAH CAKE	0.600	9%
3	COLSET	0.125	1.5%
4	Eggs	1.000	14.5%

Total Weight	6.815
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- Method:**
1. Pour Boiling Water over Apricots and soak for 30 minutes.
 2. Soften the Butter or MORAH CAKE but do not melt.
 3. Add remaining Group 2 ingredients.
 4. Blend on second speed until a fine crumbly mixture forms.
 5. Add Group 4 and mix smooth on slow speed.
 6. Scrape down.
 7. Blend in Group 3 on slow speed.
 8. Scrape down and mix for two minutes on slow speed.
 9. Finally add soaked Dried Apricots and mix three minutes on second speed.
 10. Oven temperature 160°C.
- Notes:** Recipe percentages are on total batter / mix weight (100%)