



Cakes and Muffins - Cake and Sponge Stabilisers

**Recipe No:**  
**R210 - R210g**

**DATE APPLE FROSTY LOAVES**

USING [P3](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	FINO SPONGE MIX	3.000
	Cinnamon	0.010
	Butter or MORAH CAKE	0.650
	P3	0.090
2	Eggs	0.900
	Water	0.300
	Honey	0.275
3	COLSET	0.150
4	Apple Sauce	0.900
	Dates (Chopped)	0.900
	Walnuts (chopped)	0.450
<b>Total Weight</b>		<b>7.625</b>

- Method:**
1. Soften the Butter or MORAH CAKE but do not melt.
  2. Add the 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. Scrape down thoroughly and mix 3 minutes on second speed.
  7. Blend in Group 3 on slow speed.
  8. Scrape down.
  9. Blend in Group 4 on slow speed.
  10. Scale at 540g (1lb 3oz) into greased half round loaf tins dressed with chopped walnuts.
  11. Bake at 160°C (325°F) for approximately 35 minutes.
  12. Alternatively do not dress with chopped walnuts but finish with lemon icing.

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

**Yield:** 16 loaves scaled at 450g