



Cakes and Muffins - Cake and Sponge Stabilisers

Recipe No:
R210 - R210I

STREUSEL FRUIT PIE

USING [P3](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	FINO SPONGE MIX	1.500
	Rolled Oats	0.100
	Butter or MORAH CAKE	0.350
	Brown Sugar	0.100
	Water	0.050
	APITO ORANGE PASTE	0.025
	APITO RUM PASTE	0.025
Total Weight		2.150

- Method:**
1. Place all ingredients in machine bowl in the above order.
 2. Mix to a crumbly consistency.
 3. Line pie plates with sweetpaste.
 4. Fill with fruit filling recipe no.R210m.
 5. Over this crumble the streusel topping recipe no.R302i and gently press down.
 6. Oven temperature 190°C (375°F).

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