



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R520 - R520f

PLAIN CAKE

USING P3

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Hi Ratio Flour	0.800
	Sugar	1.000
	Milk Powder	0.075
	Water	0.250
	HERCULES BAKING POWDER	0.035
	Eggs 6	0.500
	P3	0.035
2	Water (luke warm)	0.400
3	Butter or MORAH CAKE	0.225
Total Weight		3.320

- Method:**
1. Mix Group 1 together on slow speed using whisk.
 2. Scrape down.
 3. Mix 4 minutes on second speed.
 4. Mix until clear.
 5. Add Group 2 slowly on first speed.
 6. Mix until clear.
 7. Soften Group 3 and add slowly on first speed.
 8. Mix only until clear.
 9. Oven temperature 170°C (350°F).

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