



Oils, Margarines and Shortenings - Margarines and Shortenings

**Recipe No:**  
**R520 - R520g**

## **HI RATIO SULTANA CAKE**

USING MORAH CAKE MEDIUM TWIN

| <u>Group</u> | <u>Ingredient</u>      | <u>KG</u> |
|--------------|------------------------|-----------|
| 1            | P3                     | 0.050     |
|              | MORAH CAKE (MEDIUM)    | 0.450     |
|              | Castor Sugar           | 1.000     |
|              | Water                  | 0.500     |
|              | Hi Ratio Flour         | 0.800     |
|              | HERCULES BAKING POWDER | 0.035     |
|              | Milk Powder            | 0.100     |
|              | Flour                  | 0.150     |
|              | Salt                   | 0.010     |
| 2            | Eggs                   | 0.500     |
|              | NZB FRUITCAKE PASTE    | 0.015     |
|              | Egg Colour (to suit)   | 0.000     |
| 3            | COLSET                 | 0.175     |
| 4            | Sultanas               | 1.600     |

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|                     |              |
|---------------------|--------------|
| <b>Total Weight</b> | <b>5.385</b> |
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- Method:**
1. Mix Group 1 together for 2 minutes on low speed.
  2. Scrape down and mix for a further 2 minutes on second speed.
  3. Add Group 2 in four lots whilst mixing on slow speed.
  4. Scrape down and mix for 3 minutes on second speed.
  5. Add Group 3 and mix through on low speed.
  6. Do not over mix.
  7. Finally add Group 4 and clear.
  8. Oven temperature 165°C (330°F).

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
Cherries and Peel may be added.