



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R520 - R520J

WALNUT OR NUT CAKE

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter or MORAH CAKE	0.500
	P3	0.035
	Honey	0.200
	Hi Ratio Flour	0.900
	Milk Powder	0.075
	HERCULES BAKING POWDER	0.035
	Brown Sugar	0.800
	Salt	0.025
	BALEC	0.050
2	Water	0.700
	Eggs 6	0.400
	NZB VANILLA ESSENCE 101	0.000
3	COLSET	0.125
4	Walnuts or Crushed Nuts	0.300
Total Weight		4.145

Method:

1. Place Group 1 in mixing bowl.
2. Blend on second speed until a fine crumbly mixture forms.
3. Add one third of Group 2 and mix on second speed for 1 minute.
4. Scrape down and add remaining two thirds of Group 2 over a period of 3 minutes on slow speed.
5. Scrape down thoroughly and mix on second speed for 6 minutes.
6. Add Group 3 and blend in.
7. Finally add Group 4 and clear.
8. Oven temperature 175°C (350°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
In cold weather warm the liquids in Group 2.