

Cakes and Muffins - Madeira Cakes**Recipe No:****R210 - R210p****LIGHT MADEIRA CAKE**USING P3

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	FINO SPONGE MIX	3.000	53%
	MORAH CONTINENTAL	0.700	12.5%
	P3	0.050	1%
2	Eggs	0.850	15%
	Water	1.000	17.5%
3	WISPALETT	0.050	1%
Total Weight		5.650	

Method:

1. Soften Morah continental in Group 1 but do not melt.
2. Add the FINO SPONGE MIX and P3.
3. Blend in on second speed until a fine crumbly mixture forms.
4. Add 1/3 of Group 2 and mix on second speed for 1 minute.
5. Scrape down and add the remaining 2/3 of Group 2 over a period of 3 minutes on second speed.
6. Add Group 3.
7. Scrape down thoroughly and mix on top speed for 5 minutes.
8. Oven temperature 175°C.

Notes: The addition of 300g (12oz) COLSET to the above recipe will stabilise the batter to hold fruit or baked-on toppings.

Recipe percentages are on total batter / mix weight (100%)