



Cakes and Muffins - Cake Premixes

Recipe No:

R225 - R225b

PRUNE & CASHEW LOAF

USING [BAKELS COUNTRY LOAF MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water	0.450
	Vegetable Oil	0.225
	Eggs 6	0.225
	Cashews (chopped, roasted, unsalted)	0.225
	Prunes (chopped)	0.450
	BAKELS COUNTRY LOAF MIX	1.500
Total Weight		3.075

- Method:**
1. Place ingredients in mixing bowl in above order.
 2. Blend on slow speed.
 3. Scrape down.
 4. Blend on slow speed for 2 minutes.
 5. Prepare suitable sized loaf tin by lightly greasing with TINGLIDE or TINGLIDE SPRAY.
 6. Deposit batter into tin dish.
 7. Oven temperature 175°C (350°F).

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

Yield: Yield: 8 loaves at approx. 385g