



Cakes and Muffins - Cake Premixes

Cakes and Muffins - Slices

Recipe No:

R225 - R225h

GOLDEN SYRUP LOAF OR SLICE

USING BAKELS COUNTRY LOAF MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water	0.450
	NZB SOYABEAN OIL	0.250
	Eggs	0.225
	Golden Syrup	0.250
	Sultanas	0.250
	BAKELS COUNTRY LOAF MIX	1.500
	Bicarbonate of Soda	0.010

Total Weight	2.935
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- Method:**
1. Place all ingredients into a mixing bowl fitted with a beater in above order
 2. Blend on first speed for 1 minute; do not over mix.
 3. Scrape down.
 4. Blend on first speed for a further 2 minutes; do not over mix.
 5. Prepare confoil dish (No. 6419) by lightly greasing with TINGLIDE or TINGLIDE SPRAY.
 6. Deposit batter into confoil dish.
 7. Bake at 170°C for approximately 30-35 minutes

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

Yield: Yield: 10 loaves scaled at 385g (15 1/4oz).