



Cakes and Muffins - Madeira Cakes

Recipe No:
R320 - R320a

GOLD LABEL CLASSIC CAKE

USING [GOLD LABEL CLASSIC CAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	GOLD LABEL CLASSIC CAKE MIX	3.000	58.8%
	Eggs	0.900	17.6%
	Water	0.600	11.8%
	Vegetable Oil	0.600	11.8%

Total Weight	5.100
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- Method:**
1. Add all ingredients to a mixing bowl.
 2. Using a beater mix for 1 minute on slow speed and scrape down.
 3. Mix for 2 minutes on medium speed.
 4. Deposit into greased baking tins.
 5. Scale weight: 1700g or as required to suit tin size.
 6. Bake temperature: 170°C.
 7. Bake time: 1 hour 15 minutes or as required depending on scale weight.

Notes: Recipe percentages are on total batter / mix weight (100%)
Recipe Suggestion: Add lemon or orange zest or juice, poppy seeds or nuts.

Yield: 3 cakes scaled at 1700 gram