

Cakes and Muffins - Madeira Cakes**Recipe No:****R300 - R300d****LIGHT FRUIT CAKE**USING PETTINA SPONGE COMPLETE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.400	11%
	Egg	0.550	15%
	Butter or MORAH CAKE	0.300	8%
	APITO FRUIT CAKE PASTE	0.015	0.4%
	PETTINA SPONGE MIX COMPLETE	1.500	41%
2	COLSET	0.150	4.1%
3	Mixed Fruit	0.750	20.5%

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<b>Total Weight</b>	<b>3.665</b>
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**Method:**

1. Soften the Butter or MORAH CAKE MARGARINE but do not melt.
2. Add remaining Group 1 ingredients to mixing bowl.
3. Beat on top speed for approximately 4 minutes.
4. Add Group 2 and mix through on low speed.
5. Finally add Group 3 and clear.
6. Oven temperature 175°C

**Notes:** Recipe percentages are on total batter/mix weight (100%).

**Yield:** 9 bars scaled at 400g. 2 blocks scaled at 1.8kg