



Cakes and Muffins - Apple, Banana, Lemon & Apricots  
Cakes

**Recipe No:**  
**R203 - R203j**

## **SPICY AND NUTTY APPLE CAKE**

USING BAKELS CREME CAKE MUFFIN MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Water	0.450	10%
	Eggs	0.700	15.5%
	BAKELS CRÈME CAKE MIX	2.000	44.2%
	VEGETABLE OIL (CANOLA or SOYABEAN)	0.560	12%
	Mixed Spice	0.020	0.5%
2	Pecan/Walnuts (chopped)	0.200	4.5%
	Apple (diced)	0.600	13.3%
<b>Total Weight</b>		<b>4.530</b>	

- Method:**
1. Place Group 1 ingredients in mixing bowl in above order.
  2. Blend for approximately 1 minute on slow speed.
  3. Scrape down.
  4. Mix on second speed for 4 minutes.
  5. Blend in Group 2 on slow speed.
  6. Deposit into desired tins.
  7. Top with diced Apple (divide evenly over number of units).
  8. Sprinkle with BAKELS CRUMBLE TOPPING MIX (3799) on top of the apple.
  9. Oven temperature 180°C.
  10. When baked and cooled sprinkle with FIL-O-FINE DUSTING SUGAR or leave plain.

**Notes:**

This recipe is also ideal for muffins, scaled at 80 g.

Mixed Spice can be replaced for 35 g BAKELS BUN SPICE PASTE (4360).

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