



Cakes and Muffins - Various Cake Varieties

Recipe No:
R203 - R203s

LEMON ALMOND 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	44.5%
	VEGETABLE OIL (CANOLA or SOYABEAN)	0.560	12%
2	Mixed Peel	0.400	9%
	Almonds (sliced)	0.400	9%

Total Weight	4.510
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- Method:**
1. Place Group 1 in mixing bowl in order.
 2. Blend for approximately 1 minute on slow speed
 3. Scrape down
 4. Mix on slow speed for 4 minutes
 5. Blend in Group 2 on slow speed
 6. Deposit into 9 inch round tin and top with Bakels Crumble Topping Mix
 7. Bake at 180°C
 8. Ice with light lemon icing topped with sliced almonds

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