



Cakes and Muffins - Cake Premixes

Recipe No:
R225 - R225a

STICKY DATE PUDDING & LOAVES

USING BAKELS COUNTRY LOAF MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Dates (Pitted)	0.800
	Water	0.800
	Sugar	0.200
2	Eggs 6	0.150
	MORAH CAKE or Butter	0.250
	BAKELS COUNTRY LOAF MIX	1.000
Total Weight		3.200

Method:

1. Place Group 1 in a saucepan, bring to boil until dates are soft.
2. Transfer Group 1 to a mixing bowl and beat on first speed for 8 minutes to mash dates.
3. While still warm, add Group 2.
4. Mix on slow speed for 30 seconds. Scrape down.
5. Beat on second speed for 1 minute.
6. Prepare suitable sized dish by lightly greasing with TINGLIDE or TINGLIDE SPRAY.
7. Deposit 400g batter into dish.
8. Bake at 160°C (320°F) for approximately 45 minutes.
9. Finish using BUTTERSCOTCH SAUCE Recipe R607a).

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

Yield: Yield: 8 loaves @ 400g