



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R751 - R751c

GOLDEN MADEIRA Hi Vol Cake Margarine

USING HI-VOL CAKE MARGARINE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Hi Ratio Flour	1.000
	Castor Sugar	1.090
	Milk Powder	0.090
	Salt	0.020
	Hi Vol Cake Margarine	1.000
2	Eggs	1.020
	GLYCERINE	0.070
	Egg Colour (to suit)	0.000
	Flavouring	0.000
3	Water	0.450
	Baking Powder	0.045
Total Weight		4.785

Method:

1. Mix Group 1 to a crumble consistency DO NOT MIX INTO PASTE
2. Add Group 2 gradually to Group 1 on slow speed. Then cream on second speed for 6 minutes
3. Add Group 3 and blend in.
4. Scale at 1.100grams into paper lined 10 x 7 tins.
5. Oven temperature 175°C.