

Cakes and Muffins - Madeira Cakes

Recipe No:
R220 - R220a

MADEIRA CAKE

USING [P3](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	MORAH CAKE MEDIUM	0.400	10.8%
	P3	0.040	1.1%
2	Hi Ratio Flour	0.900	24.5%
	Milk Powder	0.075	2%
	HERCULES BAKING POWDER	0.035	0.9%
	BALEC	0.035	0.9%
	Salt	0.010	0.3%
	Castor Sugar	1.050	28.4%
3	Eggs	0.450	12.2%
	Water	0.700	18.9%
	NZB Flavour as desired	0.000	
Total Weight		3.695	

Method:

1. Soften Group 1 but do not melt.
2. Place in machine bowl.
3. Sieve Group 2 and add to above.
4. Blend on second speed until a fine crumbly mixture forms.
5. Add 1/3 of Group 3 and mix on second speed for one minute.
6. Scrape down and add remaining 2/3 of Group 3 over a period of three minutes on slow speed.
7. Scrape down thoroughly and mix on second speed for 6 minutes.
8. Bake at 170°C.

Notes: In cold weather warm eggs and water.
Recipe percentages are on total batter / mix weight (100%)