

Cakes and Muffins - Madeira Cakes**Recipe No:****R220 - R220b****HIGH RATIO CAKE**USING P3

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	Water	1.400	18.3%
	Eggs	0.800	10.5%
	Castor Sugar	2.300	30.1%
	Hi Ratio Flour	1.900	24.9%
	HERCULES BAKING POWDER	0.075	1%
	BALEC	0.100	1.3%
	Milk Powder	0.150	1.9%
	Salt	0.025	0.3%
	MORAH CAKE MEDIUM	0.800	10.5%
	P3	0.800	1.2%
	NZB Flavour as desired	0.090	
<b>Total Weight</b>		<b>8.440</b>	

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