

Cakes and Muffins - Cake and Sponge Stabilisers**Recipe No:****R220 - R220d****HI RATIO SULTANA CAKE**USING [P3](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Hi Ratio Flour	0.800
	Castor Sugar	1.000
	Milk Powder	0.100
	Water	0.500
	HERCULES BAKING POWDER	0.035
	MORAH CAKE MEDIUM	0.450
	P3	0.050
	Flour	0.150
	Salt	0.010
2	Eggs	0.500
	APITO FRUIT CAKE PASTE	0.015
	APITO EGG YELLOW COLOUR	0.000
3	COLSET	0.175
4	Sultanas	1.600
Total Weight		5.385

- 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: Cherries and Peel may be added.