



Cakes and Muffins - Biscuit and Cookie Premixes

Recipe No:

R220 - R220g

WALNUT OR NUT CAKE

USING P3

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter or MORAH CAKE (MEDIUM)	0.500
	P3	0.035
	Honey	0.200
	Hi Ratio Flour	0.900
	Milk Powder	0.075
	HERCULES BAKING POWDER	0.035
	Brown Sugar	0.800
	Salt	0.025
	BALEC	0.050
2	Water	0.700
	Eggs	0.400
	APITO VANILLA ESSENCE 101	0.000
3	COLSET	0.125
4	Walnuts or Crushed Nuts	0.300
Total Weight		4.145

Method: 1. Place Group 1 in mixing bowl. Blend on second speed until a fine crumbly mixture forms
2. Add one third of Group 2 and mix on second speed for one minute
3. Scrape down and add the remaining two thirds of Group 2 over a period of three minutes on slow speed. Scrape down thoroughly and mix on second speed for six minutes
4. Add Group 3 and mix in by hand. Finally add Group 4 and mix through.
5. Oven temperature 175°C (350°F).

Notes: In cold weather warm the liquids in Group 2.