



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



FINISHED PRODUCT

Cake, Sponge



CREME CAKE

INGREDIENTS

Group 1

Ingredient	KG
Muffin and Crème Cake Complete	12.500
Vegetable oil	3.375
Water	6.250
Fruit, nuts, chocolate chips etc.	0.750
Total Weight:	22.875

METHOD

Creme Cake

1. Using a beater, blend all liquid ingredients together on slow speed for 1 minute.
2. Scrape down.
3. Mix on second speed for a further 5 minutes.
4. Fold in fruit, nuts and clear.
5. For loaf cakes, scale as approximately 450g or as required.
6. For 18 x 30" trays, scale at approximately 6.5kg.
7. Bake at 190°C (375°F) for approximately 25-30 minutes.