BAKELS
BAKERY INGREDIENTS SINCE 1904

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GINGER AND MARMALADE CAKE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Golden syrup	0.040
Black treacle	0.150
Ground ginger	0.020
Medium cut marmalade	0.200
Medium cut marmalade (for topping)	0.130

Total Weight: 2.435

METHOD

Ginger and Marmalade Cake

1. In a bowl, place Bakels Multimix Cake Base and ground ginger and blend together.
2. Using a beater, add the remaining ingredients (except for the marmalade for the top) and mix together for 1 minute on slow speed.
3. Scrape down.
4. Beat again on slow speed for a further 6 minutes.
5. Scale approximately 350g into a 15cm round cake tin.

DISPLAY CONDITIONS

Ambient

CATEGORY

Patisserie

OCCASION

Afternoon Tea

FINISHED PRODUCT

Cake

6. Prior to baking, randomly place marmalade on top of the cake batter and sprinkle with brown sugar.
7. Bake at 180°C (360°F) for approximately 35-40 minutes.