



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Afternoon Tea



## FINISHED PRODUCT

Cake

# PINEAPPLE AND COCONUT SLICE

## INGREDIENTS

### Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.460
Oil	0.600
Egg	0.800
Pineapple flavour	0.040
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Dessicated coconut	0.500
Demerera sugar	0.250
Margarine	0.375
Flour	0.250
<b>Total Weight:</b>	<b>5.275</b>

## METHOD

### Pineapple and Coconut Slice

1. Using a beater, blend all ingredients together for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 6 minutes.
4. Deposit into an 18" x 30" baking tray.
5. Mix the coconut, demerera sugar, margarine and flavour together to form a crumble, and sprinkle on the cake prior to

baking.

6. Bake at 180°C (360°F) for approximately 35-40 minutes.