



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

VEGAN CHERRY AND ALMOND TRAYBAKE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Vegan Cake Complete	0.500
Water	0.230
Oil	0.140
Glycerine	0.030
Almond extract	0.004
Total Weight:	0.904

Group 2

Ingredient	KG
Chopped almonds	0.050
Cherries	0.150
Total Weight:	0.200

METHOD

1. Add all ingredients in group 1 into a bowl and mix for 1 minute on slow speed.
2. Scrape down.
3. Mix again on second speed for 5 minutes.
4. Fold through the cherries.
5. Scale at 600g into square bakeable cases.

6. Sprinkle the top with chopped almonds.
7. Bake at 180°C (356°F) for 35-40 minutes.