## COFFEE AND CREAM CAKE

|  | CATEGORY |
| :--- | :---: |
| INGREDIENTS | Cakes \& Muffins |

## Group 1

| Ingredient | KG | $\%$ |
| :--- | ---: | ---: |
| Water | 0.450 | 11.50 |
| Eggs | 0.700 | 18.00 |
|  | 2.000 | 52.00 |
|  | Total Weight: 3.150 |  |

## Group 2

| Ingredient | KG | $\%$ |
| :--- | ---: | ---: |
|  | 0.080 | 2.00 |
|  | 0.080 | 2.00 |
|  | Total Weight: | 0.160 |

## METHOD

Place Group 1 in mixing bowl in order. Blend for approximately 1 minute on slow speed Scrape down Mix on slow speed for 4 minutes Blend in Group 2 on slow speed Deposit into 9 inch round tin and bake at 180 ; C Ice with Coffee icing sprinkled with Coffee Crystals

