

CORAL CAKE

INGREDIENTS

Group 1	
Ingredient	KG
	0.700
P3	0.050
Hi Ratio Flour	1.100
Milk Powder	0.100
HERCULES BAKING POWDER	0.060
Brown Sugar	1.300
Coconut	0.150
BALEC	0.050
	0.600
	Total Weight: 4.110
Group 2	
Ingredient	KG
Water	0.800
	Total Weight: 0.800
Group 3	
Ingredient	KG
Bournvita	-
	Total Weight: 0.000

METHOD

Place Group 1 in mixing bowl. Blend on second speed until a fine crumbly mixture forms. Add one third of Group 2 and mix on second speed for 1 minute. Scrape down and add the remaining two thirds of Group 2 over a period of 3 minutes on slow speed. Scrape down thoroughly and mix on second speed for 6 minutes. Add Group 3 and mix by hand. Overmixing will dissolve the Bournvita. Oven temperature 175_iC (350_iF).

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Cakes & Muffins