

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