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Cakes & Muffins

INGREDIENTS

CRUNCH CAKE

Group 1	
Ingredient	KG
MORAH CAKE or Butter	0.300
	0.550
	0.015
PETTINA SPONGE SUPREME	1.500
	Total Weight: 2.365
Group 2	
Ingredient	KG
Water	0.475
	Total Weight: 0.475
Group 3	

KG 0.150 Total Weight: 0.150

METHOD

Ingredient

COLSET

Soften Group 1 but do not melt. Place both Group 1 and Group 2 in mixing bowl in above order. Beat on top speed for approximately 4 minutes. Add Group 3 and mix through on low speed. Deposit mixture into tins then sprinkle with crunch topping using Recipe No. R300f using the same flavouring paste. Raspberry jam may be piped over the crunch topping. Use a spiral or random design. Oven temperature 175_iC (350_iF).