



DATE APPLE FROSTY LOAVES

Ingredients

Group 1

Ingredient	KG
FINO SPONGE MIX	3.000
Cinnamon	0.010
Butter or MORAH CAKE	0.650
P3	0.090
Water	0.300
Honey	0.275
Dates (Chopped)	0.900
Walnuts (chopped)	0.450

Total Weight: 5.675

Group 2

Ingredient	KG
Eggs	0.900

Total Weight: 0.900

Group 3

Ingredient	KG
COLSET	0.150

Total Weight: 0.150

Group 4

Ingredient	KG
Apple Sauce	0.900

Total Weight: 0.900

Soften the Butter or MORAH CAKE but do not melt. Add the remaining Group 1 ingredients. 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 3 minutes on second speed. Blend in Group 3 on slow speed. Scrape down. Blend in Group 4 on slow speed. Scale at 540g (1lb 3oz) into greased half round loaf tins dressed with chopped walnuts. Bake at 160°C (325°F) for approximately 35 minutes. Alternatively do not dress with chopped walnuts but finish with lemon icing.



Category

[Cake and Sponge Stabilisers](#), [Cakes and Muffins](#)



Finished Product

[16 Loaves scaled at 450g](#)

