

FARMHOUSE CAKE

CATEGORY

Cakes & Muffins

INGREDIENTS

Group 1

Ingredient	KG
Flour	1.400
Castor Sugar	1.400
Salt	0.025
Milk Powder	0.100
HERCULES BAKING POWDER	0.050
P3	0.050
Butter or MORAH CAKE	0.750
BALEC	0.050
Eggs	0.800
	0.025
	Total Weight: 4.650

Group 2

	Total Weight: 0.200
Water	0.200
Ingredient	KG

Group 4

	Total Weight: 1.400
Sponge or Cake Crumbs (sieved)	1.400
Ingredient	KG

Group 5

	Total Weight: 1.600
Sultanas	1.600
Ingredient	KG

METHOD

Sieve all dry ingredients in Group 1. Add P3 and Butter or MORAH CAKE and mix on low speed to a fine crumbly mixture. Add Group 2 and cream on second speed for 5 minutes then scrape down. Add Group 3 and blend in with a few turns of the beater. Add Group 4 and blend to a smooth consistency. Finally add Group 5 and clear. Oven temperature 175₁C (350₁F). Scale at 4.5kg - 5.4kg (10-12lb) for a standard baking tray. When cold ice with Coffee flavoured icing Recipe No. R653a.