## FARMHOUSE CAKE

## INGREDENTS

## 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 |
|  | Total Weight: 4.650 |

## Group 2

Ingredient ..... KG
Water ..... 0.200Total Weight: 0.200

## Group 4

Ingredient KG

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

## Group 5

Ingredient KG
Sultanas 1.600
Total Weight: 1.600

## 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 $175{ }_{j} \mathrm{C}$ $(350$;F). Scale at $4.5 \mathrm{~kg}-5.4 \mathrm{~kg}(10-12 \mathrm{lb})$ for a standard baking tray. When cold ice with Coffee flavoured icing Recipe No. R653a.

