



## CATEGORY

Cakes & Muffins

# FARMHOUSE CAKE

## 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

Ingredient	KG
Water	0.200
Total 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°C (350°F). Scale at 4.5kg - 5.4kg (10-12lb) for a standard baking tray. When cold ice with Coffee flavoured icing Recipe No. R653a.