

HI RATIO SULTANA CAKE

INGREDIENTS

Group 1

Ingredient	KG
Hi Ratio Flour	0.800
Castor Sugar	1.000
Milk Powder	0.100
Water	0.500
HERCULES BAKING POWDER	0.035
MORAH CAKE	0.450
	0.050
Flour	0.150
Salt	0.010
Total Weight: 3.095	

Group 2

Ingredient	KG
Eggs	0.500
APITO FRUIT CAKE PASTE	0.015
APITO EGG YELLOW COLOUR	-
Total Weight: 0.515	

Group 3

Ingredient	KG
COLSET	0.175
Total Weight: 0.175	

Group 4

Ingredient	KG
Sultanas	1.600
Total Weight: 1.600	

METHOD

Soften Group 1 but do not melt. Place in machine bowl. Sieve Group 2 and add to above. Blend on second speed until a fine crumbly mixture forms. Add 1/3 of Group 3 and mix on second speed for one minute. Scrape down and add remaining 2/3 of Group 3 over a period of three minutes on slow speed. Scrape down thoroughly and mix on second speed for 6 minutes. Bake at 170°C.



CATEGORY

Cakes & Muffins