



LIGHT MADEIRA CAKE

Ingredients

Group 1

Ingredient	Weight (%)	KG
FINO SPONGE MIX		3.000
MORAH CONTINENTAL		53
		0.700
		12.5
P3		0.050
		1

Total Weight: 3.750

Group 2

Ingredient	Weight (%)	KG
Eggs		0.850
		15
Water		1.000
		17.5

Total Weight: 1.850

Group 3

Ingredient	Weight (%)	KG
WISPALETT		0.050
		1

Total Weight: 0.050

Method

Soften Morah continental in Group 1 but do not melt. Add the FINO SPONGE MIX and P3. Blend in on second speed until a fine crumbly mixture forms. Add 1/3 of Group 2 and mix on second speed for 1 minute. Scrape down and add the remaining 2/3 of Group 2 over a period of 3 minutes on second speed. Add Group 3. Scrape down thoroughly and mix on top speed for 5 minutes. Oven temperature 175°C.



Category

[Cakes and Muffins](#), [Madeira Cakes](#)

