



## CATEGORY

Cakes & Muffins

# MADEIRA CAKE

## HERCULES BAKING POWDER

### INGREDIENTS

#### Group 1

Ingredient	KG	%
MORAH CAKE	0.400	10.80
P3	0.040	1.10
<b>Total Weight:</b>	0.440	

#### Group 2

Ingredient	KG	%
Hi Ratio Flour	0.900	24.50
Milk Powder	0.075	2.00
HERCULES BAKING POWDER	0.035	0.90
BALEC	0.035	0.90
Salt	0.010	0.30
Castor Sugar	1.050	28.40
<b>Total Weight:</b>	2.105	

#### Group 3

Ingredient	KG	%
Eggs	0.450	12.20
Water	0.700	18.90
NZB Flavour as desired	-	-
<b>Total Weight:</b>	1.150	

### 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.

## PETTINA CAKE MIX

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Water	0.600	20.00
Eggs	0.400	13.40
PETTINA CAKE MIX	2.000	66.60
<b>Total Weight:</b>	3.000	

## METHOD

Place ingredients in mixing bowl in above order. Blend for approximately 1 minute on slow speed. Scrape down. Beat on second speed for 6 minutes. Oven temperature 210°C for cup cakes 190°C for bar cakes and 180°C for block cakes.

## PETTINA SPONGE SUPREME

### INGREDIENTS

#### Group 1

Ingredient	KG
<u>Butter or MORAH CAKE</u>	0.300
	0.550
<u>PETTINA SPONGE SUPREME</u>	1.500
Water	0.475
<b>Total Weight:</b>	<b>2.825</b>

## METHOD

Soften Group 1 but do not melt. Place both Group 1 and Group 2 in mixing bowl in above order. Beat on top speed for approximately 4 minutes. Oven temperature 175°C (350°F).

## PETTINA SPONGE MIX COMPLETE

### INGREDIENTS

#### Group 1

Ingredient	KG	%
Water	0.400	14.50
	0.550	20.00
<u>Butter or MORAH CAKE</u>	0.300	11.00
<u>PETTINA SPONGE MIX COMPLETE</u>	1.500	54.50
<b>Total Weight:</b>	<b>2.750</b>	

## METHOD

Soften the butter or MORAH CAKE MARGARINE but do not melt. Place ingredients in mixing bowl in above order. Beat on top speed for approximately 4 minutes. Oven temperature 175°C.