

# MALT CAKE

## INGREDIENTS

### Group 1

Ingredient	KG
Water	0.675
Eggs	0.600
Golden Syrup	0.150
Malt Extract	0.150
OVALETT or WISPALETT	0.075
COLSET	0.100
	2.050
Butter (Softened)	0.200
Total Weight: 4.000	

## METHOD

Place all ingredients in machine bowl in the above order. Beat on top speed for 5 minutes. Deposit into greased ring cake tins. Bake at 160°C (325°F) for approximately 35 minutes. When cold ice with caramel icing.



## CATEGORY

Cakes & Muffins