

SPICY AND NUTTY APPLE CAKE

INGREDIENTS

Group 1

Ingredient	KG	%
Eggs	0.700	15.50
Mixed Spice	0.020	0.50
	2.000	44.20
	0.450	10.00
Total Weight:		3.170

Group 2

Ingredient	KG	%
Pecan/Walnuts (chopped)	0.200	4.50
Water	0.600	13.30
Total Weight:		0.800

METHOD

Place Group 1 ingredients in mixing bowl in above order. Blend for approximately 1 minute on slow speed. Scrape down. Mix on second speed for 4 minutes. Blend in Group 2 on slow speed. Deposit into desired tins. Top with diced Apple (divide evenly over number of units). Sprinkle with BAKELS CRUMBLE TOPPING MIX (3799) on top of the apple. Oven temperature 180°C. When baked and cooled sprinkle with FIL-O-FINE DUSTING SUGAR or leave plain.



CATEGORY

Cakes & Muffins