



CATEGORY

Cakes & Muffins

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.