

SULTANA GINGER CAKE

INGREDIENTS

Group 1

Ingredient	KG	%
P3	3.000	39.50
Butter or MORAH CAKE	0.120	1.50
COLSET	0.700	9.00
	0.250	3.50

Total Weight: 4.070

Group 2

Ingredient	KG	%
Water	0.600	8.00
Glycerine	0.150	2.00
Eggs	0.900	12.00

Total Weight: 1.650

Group 3

Ingredient	KG	%
Sultanas	1.400	18.50
Ginger preserved	0.450	6.00

Total Weight: 1.850

METHOD

Soften the Butter or MORAH CAKE but do not melt. Add remaining Group 1 ingredients and blend on second speed until a fine crumbly mixture forms. Add one third of Group 2 and mix on second speed for one minute. Scrape down and add the remaining two thirds of Group 2 over a period of 3 minutes on slow speed. Scrape down thoroughly and mix for 3 minutes on second speed. Finally add Group 3 and blend in. Bake at 175°C.



CATEGORY

Cakes & Muffins