



Creme Cake



Ingredients

Group 1

Ingredient	KG
Muffin and Crème Cake Complete	12.500
Vegetable oil	3.375
Water	6.250
Fruit, nuts, chocolate chips etc.	0.750

Total Weight: 22.875

Method

Creme Cake

1. Using a beater, blend all liquid ingredients together on slow speed for 1 minute.
2. Scrape down.
3. Mix on second speed for a further 5 minutes.
4. Fold in fruit, nuts and clear.
5. For loaf cakes, scale as approximately 450g or as required.
6. For 18 x 30" trays, scale at approximately 6.5kg.
7. Bake at 190°C (375°F) for approximately 25-30 minutes.



Display Conditions

Ambient



Category

Bakery



Finished Product

Cake, Sponge