





Ambient



# **CATEGORY**

Patisserie



### **OCCASION**

Afternoon Tea



# FINISHED PRODUCT

Cake

# **CRANBERRY AND PECAN BAKE RECIPE**

# **INGREDIENTS**

### **Group 1**

	Total Weight: 8.180
Chopped pecan nuts	0.100
Cranberries (ready to eat)	0.100
Egg	1.660
Oil	1.200
Water	1.120
Multimix Cake Base	4.000
Ingredient	KG

# **METHOD**

Cranberry and Pecan Slice

- 1. Using a beater, blend Bakels Multimix Cake Base, water, egg and oil together for 1 minute on slow speed.
- 2. Scrape down.
- 3. Beat on second speed for 6 minutes.
- $4. \ {\it Add cranberries and chopped pecan nuts to the cake mix and mix again on slow speed for 1 minute. } \\$
- 5. For cakes, scale approximately 400g into a loaf cake tin. For slices, scale approximately 4kg into an  $18\grave{i}\grave{O}$  x  $30\grave{i}\grave{O}$  baking tray.
- 6. Decorate with halved pecan nuts.
- 7. Bake at 180°C (360°F) for approximately 35-40 minutes.