BAKELS
BAKERY INGREDIENTS SINCE 1904

www.britishbakels.co.uk



GENOA CAKE RECIPE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	2.000
Water	0.460
Oil	0.600
Egg	0.730
Raisins	0.140
Currants	0.060
Cherry halves	0.100
	-
Lemon juice	0.050
Granulated sugar	0.250
	Total Weight: 4.390

METHOD

Genoa Cake

1. Using a beater, blend all ingredients together (except the fruit) for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Fold in the fruit.
5. Scale at approximately 450g into a loaf cake tin.

DISPLAY CONDITIONS

Ambient

CATEGORY

Patisserie

OCCASION

Afternoon Tea

FINISHED PRODUCT

Cake

6. Top with nibbed sugar.
7. Bake at 180°C (360°F) for approximately 30 minutes.
8. Mix together the lemon juice and sugar, and whilst the cake is still warm, brush on top.