







Ambient



**CATEGORY** 

Patisserie



**OCCASION** 

Summer



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

## PEACH & CINNAMON LOAF CAKE

## **INGREDIENTS**

Group: Cake

Ingredient	KG
Plain Crème Cake Mix	10.000
Tinned Peach Slices	3.850
Ground cinnamon	0.050
Egg	3.650
Oil	3.300
Water	2.300
	Total Weight: 23.150

## **Group: Assembly/Decoration**

Ingredient	KG
Golden Caster Sugar	1.250
Flour	1.000
Butter	0.500
Ground cinnamon	0.010
	Total Weight: 2.760

Yield: 61 Loaves

## **METHOD**





- 1. Mix Plain Crème Cake Mix, ground cinnamon, egg, oil and water into a mixing bowl, fitted with a beater.
- 2. Mix for 1 minute on low speed.
- 3. Scrape down.
- 4. Mix for 4 minutes on medium speed.
- 5. Fold in peaches for 1 minute on low speed.
- 6. Scale at 375g into a 1lb loaf tin.
- $\ensuremath{7.}\ \ \mbox{In a separate bowl, mix together all cinnamon crumble ingredients together.}$
- 8. Top the mixture in the loaf tin with 30g of cinnamon crumble.
- 9. Bake at 180°C for 40 minutes.