



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## FINISHED PRODUCT

Cake, Sponge

# PLAIN LOAF CAKE

## INGREDIENTS

### Group 1

Ingredient	KG
Multimix Cake Concentrate	1.000
Cake flour	1.200
Sugar	1.800
Water	0.926
Liquid egg	1.600
Vegetable oil	1.200
Ovalett®	0.112
<b>Total Weight:</b>	<b>7.838</b>

## METHOD

### Plain Loaf Cake

1. Using a beater, blend all the ingredients together on slow speed for 1 minute.
2. Scrape down.
3. Beat on second speed for 6 minutes.
4. Scale at approximately 360g into a small loaf tin (or as required).
5. Bake at 182°C (360°F) for approximately 35 minutes.