



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

VEGAN CHERRY AND ALMOND TRAYBAKE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Vegan Cake Complete	1.000	100.00
Water	0.490	49.00
Vegetable oil	0.270	27.00
Glycerine	0.060	6.00
Almond extract	0.008	0.80
Total Weight: 1.828		

Group 2

Ingredient	KG	%
Cherries	0.300	30.00
Chopped almonds	0.100	10.00
Total Weight: 0.400		

Yield: 3 traybakes

METHOD

1. Add all ingredients from group 1 into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.

4. Mix for 5 minutes on medium speed.
5. Fold through the cherries from group 2.
6. Scale at 600g into square bakeable cases.
7. Sprinkle the top with chopped almonds from group 2.
8. Bake at 190°C for 30 minutes.