

# APPLE CRUMBLE RING CAKE

## OVERVIEW

21-035

## INGREDIENTS

### Group Cake Base

Ingredient	KG	%
<b>BAKELS MUFFIN MIX</b>	0.500	100.00
Water	0.112	22.40
Whole Eggs	0.175	35.00
Vegetable Oil	0.140	28.00
<b>BAKELS LES FRUITS 50% APPLE</b>	0.150	30.00
<b>Total Weight:</b>	1.077	

### Group Streusel

Ingredient	KG	%
All Purpose Flour	0.100	-
White Sugar	0.100	-
Salt	0.005	-
Cinnamon powder	0.010	-
<b>BAKELS DAIRY BLEND</b>	0.120	-
<b>Total Weight:</b>	0.335	

**Yield:** 2 ring cakes

## METHOD

How to do it:

### Cake:

1. Place water, eggs and Bakels Muffin Mix in a mixing bowl.
2. Blend using cake paddle attachment for 1 minute on low speed.
3. Scrape down and mix on second speed for 4 minutes.
4. Slowly add vegetable oil while mixing on low speed.
5. Add Les Fruits 50% Apple and fold gently.
6. Deposit into prepared bundt pan until 2/3 full.
7. Sprinkle with prepared streusel.
8. Bake at 180°C for 40 to 50 minutes.

### Streusel:

1. Rub together the flour, sugar, cinnamon powder, and salt. Add in the cold Dairy Blend, mixing until coarse crumbs form.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Batter, Cakes



## OCCASION

Christmas



## FINISHED PRODUCT

Cake, Sweet Food, Sweet Good