



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



OCCASION

Christmas



FINISHED PRODUCT

Cake, Confectionery

APPLE MARBLE CAKE

OVERVIEW

21-036

INGREDIENTS

Group 1

| Ingredient | KG | % |
|------------------------------------|-------|-------|
| BAKELS MUFFIN MIX | 0.250 | 50.00 |
| FINO CHOCOLATE CAKE MIX | 0.250 | 50.00 |
| Whole Eggs | 0.175 | 35.00 |
| Water | 0.113 | 22.50 |
| BAKELS LES FRUITS 50% APPLE | 0.200 | 40.00 |
| Cashew nut (chopped) | 0.050 | 10.00 |
| Total Weight: | 1.038 | |

Yield: 2 loaf cakes

METHOD

How to do it:

1. Place Bakels Muffin Mix and ½ of water and eggs in a mixing bowl.
2. Blend using a paddle on low speed for 1 minute. Scrape down.
3. Mix on medium speed for 6 minutes. Gradually add ½ of oil.
4. Carefully fold in Les Fruits 50% Apple. Set aside.
5. Place Fino Chocolate Cake Mix and the remaining half of water and eggs in a mixing bowl.
6. Blend using a paddle on low speed for 1 minute. Scrape down.
7. Mix on medium speed for 6 minutes. Gradually add ½ of oil.
8. Fold in cashew nuts.
9. Mix the chocolate batter and apple muffin batter to create a marbled effect.
10. Pour 580-g batter in a rectangular loaf pan.
11. Bake at 175°C until done.