

BUTTER CAKE

OVERVIEW

08-010

INGREDIENTS

Group 1

Ingredient	KG	%
Cake Flour	0.200	100.00
Skimmed Milk	0.016	8.00
BAKELS BAKING POWDER	0.009	4.50
Sugar	0.200	100.00
Salt	0.002	1.00
BAKELS OVALETT	0.008	4.00
Butter	0.110	55.00
Whole Eggs	0.125	62.50
Water	0.100	50.00
Total Weight:		0.770

Yield: 1 loaf cake

METHOD

How to do it:

1. Place all ingredients in a mixing bowl and blend on low speed for 30 seconds.
2. Scrape down and blend on medium speed for 5 minutes.
3. Deposit batter in a greased and floured butter cake pan.
4. Bake for 45 minutes at 180°C or until done.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes