

# **BUTTER LOAF CAKE**

## **OVERVIEW**

10-003

#### **INGREDIENTS**

#### **Group Cake**

Ingredient	KG	%
Cake Flour	0.400	100.00
BAKELS CAKE CONCENTRATE	0.030	7.50
Sugar	0.400	100.00
Salt	0.003	0.75
BAKELS OVALETT	0.030	7.50
Butter	0.260	65.00
Whole Eggs	0.300	75.00
Cold water	0.280	70.00

Total Weight: 1.703

### **METHOD**

How to do it:

- 1. Place all ingredients in a mixing bowl and blend at 1st speed for 30 seconds.
- 2. Scrape down and continue blending at 2nd speed for 5 minutes.
- 3. Deposit batter in a greased and floured, regular loaf pan of size 8 x 3 x 2 inches.
- 4. Bake for 45 minutes at 180°C.



Room Temperature



Batter, Cakes



FINISHED PRODUCT

Cake