

BUTTER SLICE CAKE

OVERVIEW

01-006

INGREDIENTS

Group 1

			Batter, Cal
Ingredient	KG	%	
Cake Flour	0.200	100.00	
Skimmed Milk	0.016	8.00	
BAKELS BAKING POWDER	0.010	5.00	
Sugar	0.200	100.00	
Salt	0.002	0.80	FINISHED PR
Fino Cake Emulsifier	0.014	7.00	TINISTLUTI
BAKELS MARGARINE SPECIAL	0.130	65.00	Cake
Whole Eggs	0.150	75.00	
Water	0.140	70.00	
	Total Weight: 0.862		

Yield: One 8 x 3 x 2 in loaf cake good for 8 slices

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.

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Cakes D



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