

DISPLAY CONDITIONS

Chilled


## CATEGORY

Batter, Cakes

| Skimmed Milk | 0.016 |
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BAKELS BAKING POWDER
0.010
100.00
0.80

Salt
Fino Cake Emulsifier
BAKELS MARGARINE SPECIAL
0.014
7.00

Whole Eggs
0.130
0.150
0.140
55.00
75.00
70.00

Total Weight: 0.862

Yield: One $8 \times 3 \times 2$ in loaf cake good for 8 slices

## MEHHOD

## How to do it:

1. Place all ingredients in a mixing bowl and blend at 1 st 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 $8 \times 3 \times 2$ inches.
4. Bake for 45 minutes at $180^{\circ} \mathrm{C}$.
