



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake, Cheesecake

BUTTERSCOTCH AND CHEESECAKE LOAF

OVERVIEW

19-100

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.500	100.00
Eggs	0.150	30.00
Water	0.050	10.00
Oil	0.200	40.00
Total Weight:	0.900	

Group 2

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.250	100.00
Water	0.188	75.00
Eggs	0.063	25.00
Total Weight:	0.500	

Yield: 3 loaves x 450g batter

METHOD

How to do it:

1. Combine all ingredients in a mixing bowl.
2. Mix on low speed for 1 minute using a paddle.
3. Scrape down.
4. Mix on medium speed for 3 minutes.
5. Mix again on low speed for 1 minute.
6. Deposit 300g batter per loaf pan.
7. Deposit 150g cheesecake mixture on top of each portioned batter.
8. Bake at 180°C for 30-40 minutes.