



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

# CINNAMON CAKE LOAF

## OVERVIEW

19-140

## INGREDIENTS

### Group Batter

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Vegetable Oil	0.120	24.00
Water	0.110	22.00
Whole Eggs	0.200	40.00
BRITE VANILLA EXTRA STRENGTH	0.003	0.60
Total Weight:		0.933

### Group Filling & Topping

Ingredient	KG	%
Cinnamon powder	0.011	-
Sugar	0.120	-
Total Weight:		0.131

### Group Streusel Topping

Ingredient	KG	%
All Purpose Flour	0.115	-
Brown Sugar	0.055	-
BAKELS DAIRY BLEND	0.060	-
Allspice, ground	0.002	-
Total Weight:		0.232

**Yield:** 1 cake loaf

### METHOD

How to do it:

1. In a stand mixer with paddle attachment, mix all batter ingredients on low speed for 1 minute. Scrape.
2. Continue mixing at medium speed for 5 minutes.
3. For the filling and topping, mix the cinnamon and sugar together. Set aside.
4. Deposit half of the batter mixture in a well-greased loaf pan.
5. Sprinkle cinnamon-sugar filling.
6. Deposit the remaining batter and sprinkle the remaining cinnamon-sugar mixture on top. Gently swirl to spread the cinnamon-sugar mixture inside the batter.
7. Evenly sprinkle the streusel on top.
8. Bake at 190-195°C for 40-50 minutes
9. Cool inside the loaf pan until set.
10. Dust with Fino Dusting Sugar, if desired.