



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Batter, Cakes



## OCCASION

Christmas



## FINISHED PRODUCT

Cake, Sweet Food, Sweet Good

# HOLIDAY APPLE CAKE

## OVERVIEW

21-034

## INGREDIENTS

### Group Cake Loaf

Ingredient	KG	%
<b>BAKELS MUFFIN MIX</b>	0.500	100.00
Water	0.112	22.40
Whole Eggs	0.175	35.00
Vegetable Oil	0.140	28.00
<b>BAKELS LES FRUITS 50% APPLE</b>	0.150	30.00
Cinnamon	0.005	1.00
<b>Total Weight:</b>	<b>1.082</b>	

## Group Finishing

Ingredient

**BAKELS DIAMOND GLAZE NEUTRAL**

KG

0.030

%

-

**Total Weight:** 0.030

**Yield:** 2 loaf cakes

## METHOD

How to do it:

1. Place water, eggs, cinnamon powder and Bakels Muffin Mix in a mixing bowl.
2. Blend using cake paddle attachment for 1 minute on low speed.
3. Scrape down and mix on second speed for 4 minutes.
4. Slowly add vegetable oil while mixing on low speed.
5. Add Les Fruits 50% Apple and fold gently.
6. Deposit into prepared loaf pan until 2/3 full.
7. Bake at 180°C for 20 to 30 minutes.
8. Brush with Diamond Glaze Neutral before serving.