

HONEY LOAF CAKE

OVERVIEW

07-086

INGREDIENTS

Group 1

Ingredient	KG	%
Bread Flour	0.500	50.00
Soft Flour	0.500	50.00
Refined Sugar	0.800	80.00
BAKELS OVALETT	0.020	2.00
BAKELS BAKING POWDER	0.040	4.00
Water	0.600	60.00
BAKELS MARGARINE	0.300	30.00
Eggs	0.300	30.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.010	1.00
Honey	0.100	10.00

Total Weight: 3.170

METHOD

How to do it:

1. Cream sugar, Ovalett Cake Emulsifier, Bakels Margarine and Butta Butteroil Substitute for 2 minutes on medium speed.
2. Add eggs one at a time while mixing on low speed for 1 minute.
3. Add dry and liquid ingredients alternately while mixing on low speed for 1 minute. Begin and end with the dry ingredients.
4. Scrape down and mix on low speed for 6 minutes.
5. Deposit into greased and lined small loaf pans (approximately $\frac{3}{4}$ full).
6. Bake at 180°C.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake