

# PRUNE CAKE

## OVERVIEW

03-059

## INGREDIENTS

### Group 1

| Ingredient                | KG    | %      |
|---------------------------|-------|--------|
| Butter                    | 0.150 | 60.00  |
| White Sugar               | 0.100 | 40.00  |
| Brown Sugar               | 0.150 | 60.00  |
| Fino Cake Emulsifier      | 0.005 | 2.00   |
| Whole Eggs                | 0.200 | 80.00  |
| Water                     | 0.090 | 36.00  |
| Cake Flour                | 0.250 | 100.00 |
| Salt                      | 0.008 | 3.00   |
| Baking soda               | 0.003 | 1.00   |
| BAKELS BAKING POWDER      | 0.005 | 2.00   |
| Cinnamon powder           | 0.004 | 1.50   |
| Cooking oil               | 0.038 | 15.00  |
| Prunes (boiled & drained) | 0.125 | 50.00  |
| Cashew nuts               | 0.050 | 20.00  |
| Total Weight: 1.176       |       |        |

### Group 2

| Ingredient                               | KG    | % |
|--|-------|---|
| Cream Cheese                             | 0.225 | - |
| BAKELS WHIP-BRITE WHIPPED TOPPING POWDER | 0.035 | - |
| Cold water                               | 0.035 | - |
| Icing Sugar                              | 0.100 | - |
| Total Weight: 0.395                      |       |   |

**Yield:** 2 x 400-g batter

## METHOD

How to do it:

Cake:

1. Cream butter, white sugar, brown sugar and Fino Cake Emulsifier for 2 minutes at slow speed.
2. Gradually add eggs, scraping sides and bottom of bowl from time to time.
3. Add water from boiled prunes alternately with dry ingredients. Mix for 2 minutes at slow speed. Add oil and mix until smooth.
4. Fold in drained prunes and cashew nuts until properly blended.
5. Deposit in paper lined loaf or rectangular pans.
6. Bake at 170°C.

Icing:

1. Cream cream cheese and icing sugar until light and fluffy.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake

2. In a separate mixing bowl, combine Whip Brite and cold water.
3. Mix on high speed for 3 minutes.
4. Fold the Whip Brite mixture in the cream cheese mixture until smooth.