

PRUNE CAKE

OVERVIEW

03-059



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

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.
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.