

RHUM RAISIN CAKE

OVERVIEW

09-061

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	1.000	100.00
Water	0.200	20.00
Eggs	0.300	30.00
Cooking oil	0.200	20.00
APITO CHOCOLATE PASTE	0.025	2.50
Raisins	0.100	10.00
FINO MEAL BASE	0.060	6.00
Rhum	0.050	5.00

Total Weight: 1.935

Yield: 2 loaves

METHOD

How to do it:

1. Soak 35g Fino Meal Base and 40g raisins in rhum. Set aside.
2. Place water, eggs and Bakels Muffin Mix in a mixing bowl. Blend for approximately 1 minute on low speed.
3. Scrape down and mix at 2nd speed for 4 minutes.
4. Gradually add oil and Apito Chocolate Paste while mixing on low speed.
5. Mix the soaked Fino Meal Base and raisins into the batter. Mix well.
6. Prepare 2 butter cake pans. Brush well with butter then place wax paper at the bottom.
7. Deposit batter equally into the butter cake pans then sprinkle the remaining Fino Meal Base and raisins on top for better eye appeal.
8. Bake for 35 minutes at 180°C.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake