

# RUM CAKE

## OVERVIEW

06-080

## INGREDIENTS

### Group 1

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Whole Eggs	0.088	35.00
Water	0.075	30.00
Butter	0.088	35.00
Total Weight: 0.500		

### Group 2

Ingredient	KG	%
Honey	0.230	-
Water	0.125	-
Dark Rhum	0.050	-
Total Weight: 0.405		

**Yield:** 2 bundt pans

## METHOD

How to do it:

1. Using a paddle, blend together Pettina Sponge Mix Complete and butter until mix is coated by butter.
2. Add alternately eggs and water in a gradual manner. Initially mix on low speed for 30 seconds then shift to medium speed and blend for 2 minutes.
3. Continue mixing for another two minutes on low speed.
4. Deposit batter in greased and floured bundt pans.
5. Bake at 175°C for 20-25 minutes. Remove from pan immediately after baking.
6. Brush warm cake with rum syrup until completely soaked.
7. Chill before serving.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Sponge



## FINISHED PRODUCT

Cake