

SMOKED BUTTERSCOTCH LOAF CAKE

OVERVIEW

18-020

INGREDIENTS

Group Cake

Ingredient	KG	%
BAKELS PREMIER BUTTERSCOTCH MUFFIN MIX	0.500	100.00
Eggs	0.150	30.00
Water	0.050	10.00
Oil	0.150	30.00
BAKELS FERMDOR SMOKED	0.045	9.00
Cashew nuts (chopped, lightly roasted)	0.075	15.00
Total Weight:	0.970	

Group Topping

Ingredient	KG	%
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.020	4.00
Total Weight:	0.020	

Yield: 1 loaf (9.0" x 3.5" x 3.0")

METHOD

How to do it:

1. Combine all cake ingredients except cashew nuts in a mixing bowl.
2. Mix on low speed for 1 minute using a paddle.
3. Scrape down
4. Mix on medium speed for 3 minutes.
5. Set aside 20 gms cashew nuts. Add the rest of chopped cashew nuts into the cake batter. Mix on low speed for 1 minute
6. Deposit cake batter in 9.0" x 3.5" x 3.0" loaf cake pan. Sprinkle the 20 grams cashew nuts on top of the cake batter.
7. Bake at 180°C for 60-70 mins.
8. Let cool.
9. Drizzle top of cake with melted Petiina Non Temp White Chocolate.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake