

SPICY AND NUTTY APPLE CAKE

OVERVIEW

04-055

INGREDIENTS

Group 1

Ingredient	KG	%
BAKELS MUFFIN MIX	1.000	100.00
Water	0.225	22.50
Eggs	0.350	35.00
Walnuts	0.100	10.00
Allspice	0.010	1.00
BAKELS LES FRUITS 50% APPLE	0.300	30.00
Vegetable Oil	0.280	28.00
Total Weight:	2.265	

Group 2

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.250	-
Refined Sugar	0.080	-
Total Weight:	0.330	

Group 3

Ingredient	KG	%
Oatmeal	0.150	-
Brown Sugar	0.125	-
Walnuts	0.075	-
Cinnamon	0.003	-
Butter (melted)	0.125	-
Total Weight:	0.478	

Yield: 5 x 450g batter

METHOD

How to do it:

1. Place water, eggs, nuts, allspice and Bakels Muffin Mix in a mixing bowl and blend for 1 minute on low speed using a paddle. Scrape down.
2. Mix on medium speed for 4 minutes.
3. Blend in vegetable oil and Les Fruits Apple on low speed.
4. Deposit into greased and flour pans.
5. Combine remaining Les Fruits Apple and refined sugar. Top batter uniformly.
6. Sprinkle nutty oat topping over apple filling. For nutty oat topping: combine all ingredients and blend using a cake paddle until mixture forms a crumb
7. Bake at 180°C for 40-50 minutes (depending on pan shape and size).



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake