



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



OCCASION

Christmas



FINISHED PRODUCT

Cake, Sweet Food, Sweet Good

SUGAR GLAZED APPLE CAKE

OVERVIEW

21-033

INGREDIENTS

Group Cake Loaf

Ingredient	KG	%
BAKELS MUFFIN MIX	0.500	100.00
Water	0.112	22.40
Whole Eggs	0.175	35.00
Vegetable Oil	0.140	28.00
Cinnamon	0.005	1.00
Total Weight:		0.932

Group Apple Glaze

Ingredient	KG	%
PEARL WET FONDANT	0.100	-
<u>BAKELS LES FRUITS 50% APPLE</u>	0.100	-
Total Weight: 0.200		

Yield: 2 loaf cakes

METHOD

How to do it:

Cake:

1. Place water, eggs, cinnamon powder and Bakels Muffin Mix in a mixing bowl.
2. Blend using cake paddle attachment for 1 minute on low speed.
3. Scrape down and mix on second speed for 4 minutes.
4. Slowly add vegetable oil while mixing on low speed.
5. Add Les Fruits 50% Apple and fold gently.
6. Deposit into prepared loaf pan until 2/3 full.
7. Bake at 180°C for 20 to 30 minutes.
8. Top with apple glaze and sprinkle with cinnamon powder.

Apple Glaze

1. Combine all glaze ingredients and heat on top a double boiler while mixing consistently.
2. Pour glaze on top of the baked product (glaze temperature: 40°C).