

**CAKE, SPONGE & MUFFIN**

## DUET CAKE BASE

MAURI Duet Cake Base bakes moist and delicious fruit and carrot-style cakes.

### BASIC RECIPE

| INGREDIENTS                   | WEIGHT (KG OR L) |
|-------------------------------|------------------|
| Hummingbird Cake              |                  |
| MAURI Duet Cake Base          | 1.000kg          |
| Egg                           | 0.38kg           |
| Oli                           | 0.10kg           |
| Carrot (shredded)             | 0.50kg           |
| Pineapple (crushed)           | 0.50kg           |
| Walnut crumbs                 | 0.100kg          |
| Cheese Cake Mix Fudge Icing   |                  |
| MAURI Fromage Cheese Cake Mix | 0.50kg           |
| Icing Sugar                   | 0.50kg           |
| Mock Cream Shortening         | 0.10kg           |
| Water                         | 0.15L            |

### METHOD

#### STEP 1 METHOD (HUMMINGBIRD CAKE)

Place all ingredients in a bowl. Using a beater, mix on low speed for 1 minute. Scrape down.

#### STEP 2

Mix for a further 4 minutes on low speed.

#### STEP 3

Deposit into greased pan, scale as required.

#### STEP 4

Bake at 180°C for approximately 30 minutes or until baked.

#### STEP 5

Leave to stand until cool.

#### STEP 6

When cool, ice with Cheese Cake Mix Fudge Icing and cut to desired size.

**STEP 7 METHOD (CHEESE CAKE MIX FUDGE ICING)**

Cream all ingredients together using a cake beater for 5 minutes or until light and smooth.