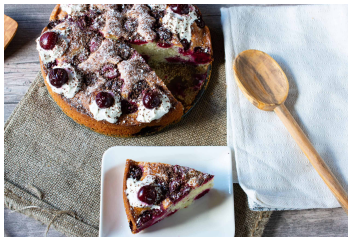


CAKE, SPONGE & MUFFIN, SWEET GOODS

CHERRY & COCONUT CAKE

This cherry and coconut cake is a wonderfully soft and fruity dessert that features a moist pound cake with the flavours of sweet cherries and coconut.

INGREDIENTS



INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Universal Utility Cake Mix 15KG	1.000kg
Egg	0.200kg
Water (1)	0.060kg
Desiccated Coconut	0.030kg
Water (2)	0.350kg
Morello Cherries	0.500kg
TOPPING	
Desiccated Coconut	0.005 kg
Morello Cherries	0.050 kg

METHOD

CAKE

STEP 1

Combine the desiccated coconut and Water (1) in a small bowl to hydrate.

STEP 2

Combine cake mix, egg and water (2) in a bowl.

STEP 3

Using a paddle, blend on slow speed for 1 minute. Scrape bowl.

STEP 4

Blend on high speed for 3 minutes.

STEP 5

Blend on medium speed for 2 minutes.

STEP 6



Fold the soaked desiccated coconut through the batter.

STEP 7

Gently fold the morello cherries through, taking care not to crush them.

STEP 8

Deposit into a paper lined baking tin.

STEP 9

Garnish with desiccated coconut.

STEP 10

Bake at 175°C until baked through.

STEP 11

Transfer to wire rack to cool.

Best eaten fresh on day made. Store at ambient temperature.

Product Name: Classic Universal Utility Cake Mix, Product Code: 102060