

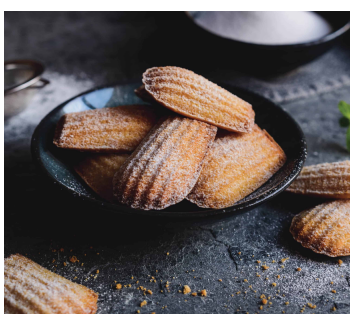


CAKE, SPONGE & MUFFIN, SWEET GOODS

## FRENCH STYLE BUTTER MADELEINE

Savour the delicate elegance of French style madeleine, made with rich butter. The soft and fluffy texture just melts in your mouth.

### INGREDIENTS



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#### WEIGHT (KG OR L)

CAKE	
Classic Madelena Rich Cake Mix MB 15KG	1.000kg
Water	0.650kg
Oil	0.120kg
Softened Butter	0.070kg

### METHOD

#### CAKE

##### STEP 1

Combine water, oil and mix in mixing bowl.

##### STEP 2

Using a beater, mix on low speed for 2 minutes. Scrape bowl.

##### STEP 3

Add softened butter.

##### STEP 4

Mix for 4 minutes on medium speed.

##### STEP 5

Lightly spray madeleine tray.



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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.



**STEP 6**

Deposit 30 grams batter per madeleine.

**STEP 7**

Bake at 170°C for 20 – 25 minutes.

**STEP 8**

Allow to cool and dust with icing sugar.

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

Product Name: Classic Madelena Rich Cake Mix MB, Product Code: 102514