



CAKE, SPONGE & MUFFIN, SWEET GOODS

FRIAND

Enjoy in the exquisite delight of Friands, with their moist and delicate texture and fragrant almond flavour. It is just perfect for any occasion.



INGREDIENTS

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WEIGHT (KG OR L)

CAKE

Classic Madelena Rich Cake Mix MB 15KG	1.000kg
Almond Meal	0.450kg
Water	0.700kg
Oil	0.135kg
Almond Essence	0.020kg

Inclusions: frozen berries, flaked almonds etc. As desired

METHOD

CAKE

STEP 1

Combine all ingredients in mixing bowl.

STEP 2

Mix on low speed for 2 minutes. Scrape bowl.

STEP 3

Mix for a further 3 minutes on low speed.

STEP 4

Deposit 50g - 60g into greased and floured friand moulds.

STEP 5

Top with desired inclusions/toppings.

STEP 6

Bake at 170°C for 20-25 minutes.

STEP 7

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



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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.