

**CAKE, SPONGE & MUFFIN, SWEET GOODS**

## HUMMINGBIRD CAKE

Taste the tropics with hummingbird cake! This recipe makes a delicious and moist cake with perfect fusion of carrots, pineapple, walnuts, cinnamon, and topped with smooth cream cheese icing.

### INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
<b>CAKE</b>	
Classic Variety Loaf & Cake Mix 15kg	1.000kg
Egg	0.380kg
Oil	0.100kg
Shredded Carrot	0.250kg
Crushed Pineapple	0.300kg
Banana Pulp	0.400kg
Honey	0.200kg
Walnut, chopped	0.100kg
Cinnamon*	0.005-0.010kg
*The spice level is a flexible guideline that can be tailored to suit your preference	
<b>CREAM CHEESE ICING</b>	
MAURI Fromage Cheese Cake Mix 15kg	1.000kg
Icing Sugar	1.000kg
Creaming Margarine	0.200kg
Water	0.300kg

### METHOD

#### CAKE

##### STEP 1

Combine all ingredients in a bowl.

##### STEP 2

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

##### STEP 3

Blend on low speed for a further 4 minutes.

**STEP 4**

Deposit into a paper lined cake tin.

**STEP 5**

Bake at 180°C until baked through.

**STEP 6**

Transfer to wire rack to cool.

**CREAM CHEESE ICING**

**STEP 1**

Combine all ingredients in a bowl.

**STEP 2**

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

**STEP 3**

Blend on high speed for 5 minutes.

**ASSEMBLY**

**STEP 1**

Cut the cake in half and spread an even layer of cream cheese icing between the top and bottom layer of the cake.

**STEP 2**

Sandwich the layers together.

**STEP 3**

Add the remaining cream cheese icing and decorate as desired.

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

Product Name: Classic Variety Loaf & Cake Mix, Product Code: 61081