



CAKE, SPONGE & MUFFIN, SWEET GOODS

LUMBERJACK CAKE

This delicious cake is dense, moist and packed with energy to get you through from morning tea to lunch. A blend of apple and date cake topped with coconut.

INGREDIENTS



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CAKE

	WEIGHT (KG OR L)
Dates Chopped	0.400kg
Water, Boiling	0.200kg
Classic Variety Loaf & Cake Mix 15kg	1.000kg
Egg	0.380kg
Oil	0.100kg
Diced Apple	1.200kg
Cinnamon*	0.005-0.010kg

*The spice level is a flexible guideline that can be tailored to suit your preference.

TOPPING

Brown Sugar	0.200kg
Cream	0.100kg
Shredded Coconut	0.200kg
Butter	0.120kg

METHOD

TOPPING

STEP 1

Place all ingredients into a saucepan and stir over medium heat until



mixture comes to a boil, making sure all sugar has dissolved.

STEP 2

Remove from heat.

CAKE

STEP 1

Soak dates in boiling water. Allow to cool.

STEP 2

Combine Classic Variety Loaf & Cake Mix, egg, cinnamon and oil in a bowl.

STEP 3

Using a paddle attachment, blend on slow speed for 4 minutes. Scrape bowl.

STEP 4

Add dates and apples and stir until combined.

STEP 5

Deposit into a paper lined cake tin.

STEP 6

Bake at 180°C until 3/4 baked, remove from oven.

STEP 7

Spread with topping and bake until golden.

STEP 8

Decorate as desired.

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

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