

CAKE, SPONGE & MUFFIN, SWEET GOODS

MADEIRA CAKE

Enjoy the delicious taste and versatility of this cake mix. It's moist, soft, and perfect as a plain cake or with the addition of fruits. It's ideal for making slab and block cakes, as well as light fruit and tea cakes.

INGREDIENTS



INGREDIENTS	WEIGHT (KG OK L)
CAKE	
Classic Universal Utility Cake Mix 15KG	1.000kg
Egg	0.220kg
Water	0.380kg

METHOD

CAKE

STEP 1

 $\label{lem:combine} \mbox{Combine all ingredients in a bowl.}$

STEP 2

Using a whisk, mix on slow speed for 1 minute. Scrape bowl.

STEP 3

Whisk on high speed for 3 minutes. Scrape bowl.

STEP 4

Whisk on slow speed for 1 minute.

STEP 5

Deposit into a paper lined baking tin.

STEP 6

Bake at 170°C until baked through.

STEP 7

Transfer to a wire rack to cool.

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

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



CUSTOMER SERVICE **1800 649 494**

AUSTRALIA 1 Braidwood Street Enfield NSW 2136 NEW ZEALAND 73-105 Great South Road Otahuhu, Auckland 1640

Ph: 0800 937 866