

CAKE, SPONGE & MUFFIN, SWEET GOODS

ORANGE & ALMOND CAKE

From first bite to last this cake delivers on flavour. It's moist, nutty and deliciously orange flavour will awaken every taste bud.

INGREDIENTS



INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Classic Hi Ratio Utility Cake Mix 15KG	1.000kg
Egg	0.200kg
Fresh Orange Juice	0.400kg
Almond Meal	0.200kg
Orange Zest	2 oranges
SAUCE	
Fresh Orange Juice	0.250kg
Water	0.250kg
Caster Sugar	0.200kg
Orange Zest	4 oranges
Cornflour	0.050kg

METHOD

CAKE

STEP 1

Combine all ingredients in a bowl.

STEP 2

Using a whisk, mix on slow speed for 30 seconds. Scrape bowl.

STEP 3

Whisk on medium speed for 5 minutes.

STEP 4

Deposit into a paper lined cake tin.

STEP 5

Bake at 175°C until baked through.



STEP 6

Transfer to wire rack to cool.

SAUCE

STEP 1

In a saucepan bring orange juice, water, sugar, and orange zest to the boil.

STEP 2

Make up a slurry of water and cornflour. Whisk into mixture.

STEP 3

Bring back to the boil and simmer for 5 minutes.

STEP 4

Drizzle over cooled cake.

STEP 5

Decorate with orange slices or as desired.

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

Product Name: Classic Hi Ratio Utility Cake Mix, Product Code: 75677