

Cakes, Muffins and Cookies - Cake Premixes**Recipe No:****R200 - R200g****DATE LOAF**USING PETTINA CAKE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	PETTINA CAKE MIX	3.000
	Eggs 6	0.700
	MORAH Cake Shortening	0.500
	Water	1.050
	Mixed Spice	0.025
	Nutmeg	0.025
	Ginger	0.010
	APITO LEMON PASTE	0.025
	NZB CARAMEL COLOUR (to suit)	0.000
2	Cake Crumbs	0.700
3	APITO RUM PASTE	0.100
	Raisins	0.800
	Sultanas	0.800
	Currants	0.800
	Mixed Peel	0.700
	Almonds	0.100
<b>Total Weight</b>		<b>9.335</b>

- Method:**
1. Place Group 1 in mixing bowl in above order.
  2. Blend for approximately 1 minute on slow speed.
  3. Scrape down.
  4. Beat on second speed for 6 minutes.
  5. Place ingredients in mixing bowl in above order.
  6. Blend for approximately 1 minute on slow speed
  7. Scrape down
  8. Beat on second speed for 6 minutes
  9. Line standard baking tray with shortcrust and spread thinly with FIL-O-FINE LEMON FILLING.
  10. Top with the prepared cake batter and smooth off
  11. Sprinkle evenly on the top 1kg diced apples
  12. Dust generously with cinnamon sugar.
  13. Oven temperature for block cakes 180°C (356°F).

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

**Yield:** 20 @ 400g or 10 @ 900g