



Cakes, Muffins and Cookies - Sponge Premixes

**Recipe No:**  
**R300 - R300c**

## **MADEIRA CAKE**

USING [PETTINA SPONGE MIX COMPLETE](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water	0.400
	Eggs 6	0.550
	Butter or MORAH CAKE	0.300
	PETTINA SPONGE MIX COMPLETE	1.500

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<b>Total Weight</b>	<b>2.750</b>
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**Method:**

1. Soften the butter or MORAH CAKE but do not melt.
2. Place ingredients in mixing bowl in above order.
3. Beat on top speed for approximately 4 minutes.
4. Oven temperature 175°C (350°F).

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

**Yield:** Yield: 9 bars scaled at 300g, 1 1/2 blocks scaled at 1.5kg.