

Cakes, Muffins and Cookies - Sponge Premixes**Recipe No:****R300 - R300e****CRUNCH CAKES**USING PETTINA SPONGE MIX COMPLETE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Water	0.400
	Eggs	0.550
	Butter or MORAH CAKE	0.300
	APITO FLAVOURING PASTE	0.015
	PETTINA SPONGE MIX COMPLETE	1.500
2	COLSET	0.150
<b>Total Weight</b>		<b>2.915</b>

**Method:**

1. Soften the Butter or MORAH CAKE but do not melt.
2. Add remaining Group 1 ingredients to mixing bowl
3. Beat on top speed for approximately 4 minutes.
4. Add Group 2 and mix through on low speed.
5. Deposit cake batter into tins then sprinkle with crunch topping recipe no. R300f using the same APITO FLAVOURING PASTE.
6. NZB RASPBERRY JAM SPREAD may be piped over the crunch topping.
7. Use a spiral or random design.
8. 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: 10 bars scaled at 290g. 2 blocks scaled at 1.45kg.