



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R520 - R520d

MADEIRA CAKE

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	MORAH CAKE (MEDIUM)	0.400
	P3	0.040
2	Hi Ratio Flour	0.900
	Milk Powder	0.075
	HERCULES BAKING POWDER	0.035
	BALEC	0.035
	Salt	0.010
	Castor Sugar	1.050
3	Eggs 6	0.450
	Water	0.700
	NZB Flavour as desired	0.000
Total Weight		3.695

Method: 1. Soften Group 1 but do not melt and place in a mixing bowl.
2. Sieve Group 2 and add to the above.
3. Blend on second speed until a fine crumbly mixture forms.
4. Add one third of Group 3 as desired and mix on second speed for 1 minute.
5. Scrape down and add the remaining two thirds of Group 3 over a period of 3 minutes on slow speed.
6. Scrape down thoroughly and mix on second speed for 6 minutes.
7. Oven temperature 171°C (340°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
In cold weather warm eggs and water.