



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R520 - R520g

HI RATIO SULTANA CAKE

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	P3	0.050
	MORAH CAKE (MEDIUM)	0.450
	Castor Sugar	1.000
	Water	0.500
	Hi Ratio Flour	0.800
	HERCULES BAKING POWDER	0.035
	Milk Powder	0.100
	Flour	0.150
	Salt	0.010
2	Eggs	0.500
	NZB FRUITCAKE PASTE	0.015
	Egg Colour (to suit)	0.000
3	COLSET	0.175
4	Sultanas	1.600
Total Weight		5.385

- Method:**
1. Mix Group 1 together for 2 minutes on low speed.
 2. Scrape down and mix for a further 2 minutes on second speed.
 3. Add Group 2 in four lots whilst mixing on slow speed.
 4. Scrape down and mix for 3 minutes on second speed.
 5. Add Group 3 and mix through on low speed.
 6. Do not over mix.
 7. Finally add Group 4 and clear.
 8. Oven temperature 165°C (330°F).

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
Cherries and Peel may be added.