



Oils, Margarines and Shortenings - Margarines and Shortenings

**Recipe No:**  
**R520 - R520I**

**CORAL CAKE**

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter or MORAH CAKE (MEDIUM)	0.700
	P3	0.050
	Hi Ratio Flour	1.100
	Milk Powder	0.100
	HERCULES BAKING POWDER	0.060
	Brown Sugar	1.300
	Coconut	0.150
	BALEC	0.050
2	Water	0.800
	Eggs 6	0.600
	NZB VANILLA ESSENCE 101	0.000
3	Bournvita	0.000
<b>Total Weight</b>		<b>4.910</b>

**Method:**

1. Place Group 1 in mixing bowl.
2. Blend on second speed until a fine crumbly mixture forms.
3. Add one third of Group 2 and mix on second speed for 1 minute.
4. Scrape down and add the remaining two thirds of Group 2 over a period of 3 minutes on slow speed.
5. Scrape down thoroughly and mix on second speed for 6 minutes.
6. Add Group 3 and mix by hand.
7. Overmixing will dissolve the Bournvita.
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.  
In cold weather warm the liquids in Group 2.