



Oils, Margarines and Shortenings - Margarines and Shortenings

Recipe No:
R520 - R520k

FARMHOUSE CAKE

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Flour	1.400
	Castor Sugar	1.400
	Salt	0.025
	Milk Powder	0.100
	HERCULES BAKING POWDER	0.050
	P3	0.050
	Butter or MORAH CAKE	0.750
	BALEC	0.050
2	Water	0.200
	Eggs	0.800
	NZB FRUITCAKE PASTE	0.025
4	Sponge or Cake Crumbs (sieved)	1.400
5	Sultanas	1.600
Total Weight		7.850

- Method:**
1. Sieve all dry ingredients in Group 1.
 2. Add P3 and Butter or MORAH CAKE and mix on low speed to a fine crumbly mixture.
 3. Add Group 2 and cream on second speed for 5 minutes, then scrape down.
 4. Add Group 3 and blend in with a few turns of the beater.
 5. Add Group 4 and blend to a smooth consistency.
 6. Finally add Group 5 and clear.
 7. Oven temperature 175°C (350°F).
 8. Scale at 4.5kg - 5.4kg (10-12lb) for a standard baking tray.
 9. When cold ice with Coffee flavoured icing Recipe No. R653a.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.
This recipe makes an excellent slice.

Yield: Scale at 4.5kg - 5.4kg (10-12lb) for a standard baking tray.