## Cakes, Muffins and Cookies - Cake Premixes

Recipe No:
R200-R200a

## MADEIRA CAKE

USING PETTINA CAKE MIX

| Group |  | $\underline{\text { Ingredient }}$ |
| :--- | :--- | ---: |
|  | Water |  |
|  |  | 0.600 |
|  | Eggs | 0.400 |
|  | PETTINA CAKE MIX | 2.000 |

## Total Weight $\quad 3.000$

Method: 1. Place ingredients in mixing bowl in above order.
2. Blend for approximately 1 minute on slow speed.
3. Scrape down.
4. Beat on second speed for 6 minutes.
5. Oven temperature $210^{\circ} \mathrm{C}\left(410^{\circ} \mathrm{F}\right)$ for cup cakes,
6. $190^{\circ} \mathrm{C}\left(375^{\circ} \mathrm{F}\right)$ for bar cakes and $180^{\circ} \mathrm{C}\left(340^{\circ}\right)$ for block cakes.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion. APITO flavouring paste can be added to the above recipe if desired.

Oven temperature for bar cakes $190^{\circ} \mathrm{C}\left(375^{\circ} \mathrm{F}\right)$.
Oven temperature for block cakes $179^{\circ} \mathrm{C}\left(340^{\circ} \mathrm{F}\right)$.
Oven temperature for cup cakes $210^{\circ} \mathrm{C}\left(410^{\circ} \mathrm{F}\right)$.

