

Icings & Filling - Fillings**Recipe No:****R1533 - R1533002/2011****FRANZIPAN FILLING**USING BUTTA BUTTEROILS SUBSTITUTE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Castor Sugar	0.450
	BUTTA BUTTEROILS SUBSTITUTE	0.410
	Milk	0.080
	Salt	0.010
2	Eggs	0.450
3	Cake Flour	0.100
	Cake Crumbs	0.500
	Ground Almond	0.100
Total Weight		2.100

Method:

1. Cream Group 1 until light and fluffy.
2. Add Group 2 by stages and cream well.
3. Fold in Group 3 and mix gently.
4. Ready to use to layer stollen, as bake stable filling and filling in whirled buns and doughnuts.