

Cakes - Other varieties**Recipe No:****R1533 - R1533018/2011****RICH SUGEE CAKE**USING BUTTA BUTTEROILS SUBSTITUTE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	BUTTA BUTTEROILS SUBSTITUTE	1.120
	Semolina (lightly toasted)	0.920
	Castor Sugar	0.680
	Milk	0.220
	BUTTA VANILLA	0.040
	Salt	0.028
	Rum Paste	0.020
2	Egg Yolk	0.920
3	Cake Flour	0.360
	Ground Almond	0.240
4	Egg White	0.760
	Castor Sugar	0.680
	Cream of Tartar	0.004
Total Weight		5.992

- Method:**
1. Cream Group 1 on medium speed for 5 minutes.
 2. Allow to rest for 4 hours.
 3. Add in Group 2 continue creaming for 3 minutes.
 4. Fold in Group 3 and mix gently, set aside.
 5. Whisk Group 4 separately till fluffy.
 6. Finally blend both batter together.
 7. Scale 100 g batter into a 9 inch greased round baking pan.
 8. Bake at 160°C for approximate 90 minutes.
 9. After baking, allow to cool, decorate a rosette on top, finish with a piece of Almond Nuts.