

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.