



Cakes and Muffins - Various Cake Varieties

**Recipe No:**

**38354 - 38354C**

## **Flourless Peach, Pear and Almond Cake**

USING [Bakels Flourless Almond Cake Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Butter (softened)	0.440
2	Bakels Flourless Almond Cake Mix	1.000
3	Water (variable)	0.480
4	Diced Pear and Peach (Two Fruits can)	0.250
<b>Total Weight</b>		<b>2.170</b>

**Method:**

1. Add Group 1 to bowl, cream on low speed for 30 seconds.
2. Continue creaming on second speed for 90 seconds.
3. Add Group 2 and mix on low speed for 30 seconds, scrape down.
4. Slowly add Group 3 while mixing on low speed.
5. Mix on second speed for 6 minutes.
6. Add Group 4 and mix on low speed for 30 seconds.
7. Scale as required.
8. Bake at 180-190°C.