



Cakes and Muffins -

**Recipe No:**

**38354 - 38354H**

**1 (09/09/2015)**

## **Flourless Vanilla, Taragon & Mint**

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
	Vanilla 84 Essence	0.020
	Tarragon Leaves	0.015
3	Water	0.460
<hr/>		
	<b>Total Weight</b>	<b>1.935</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. Scale as required.
7. Bake at 180-190°C.
8. After baked and cooled, place or scatter mint leaves on the top of the cake and dust with Bakels Dusting Sugar.