



Cakes and Muffins - Various Cake Varieties

Recipe No:

38280 - 38280R

Prune and Port Sour Cream Cake

USING [Bakels Creme Cake Muffin Mix](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	Bakels Creme Cake Muffin Mix	2.000
	Sour cream	0.300
	Water (variable)	0.200
	Egg	0.800
2	Vegetable oil	0.450
3	Pitted prunes (chopped)	0.400
	Port	0.200
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	Total Weight	4.350

Method:

1. Soak Group 3 together.
2. Place Group 1 into mixing bowl.
3. Blend for approximately 1 minute on low speed.
4. Scrape down.
5. Blend on 2nd speed for 4 minutes.
6. Add Group 2 blend on slow speed for 30 seconds.
7. Add Group 3 and blend until clear.
8. Deposit 700 g of batter into 20 cm round tin.
9. Top with macadamia Crunch Topping Recipe No. 16603D.
10. Oven temperature 170°C.