AP Utility Cake Mix Tea Cake Varieties

INGREDIENTS

Stage 1

Water	0.350L
106026 Whole Egg Pulp	0.250L

Stage 2

36381 Utility Cake Mix	1.000kg

ADDITIONAL NOTES

Fruit Varieties:

106381 Blueberry Filling
105756 Apple fresh Stabilised
106013 Rhubarb and Apple filling
105813 Apricot Filling

METHOD

1. Using a paddle place stage 1 ingredients into mixing bowl.
2. Add stage 2 and mix on 1st speed for 1 minute.
3. Scrape down bowl and mix for 4 minutes on 2nd speed.
4. Mix on 1st speed for 1 minute.
5. Bake at 180ºC weighted at 0.350kg for 35 minutes

