



CLASSIC VARIETY LOAF AND CAKE

A versatile mix ideal for loaf-style cakes that allows for a high percentage of inclusions such as banana pulp, pear, raspberries and nuts to create moist and dense textured cakes. Ideal to create a wholesome loaf or cake.

INGREDIENTS

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SPONGE 'CUP' CAKE	
Mauri Deluxe or Silky Sponge Mix	1.000kg
Whole egg	0.400kg
Water	0.350L
Egg nog liqueur (optional)	0.050L
EGG NOG BUTTERCREAM	
Castor sugar	0.300kg
Water	0.180L
Glucose	0.150kg
Egg yolks	0.360kg
Softened unsalted butter	0.900kg
Egg nog liqueur (optional)	0.150L

METHOD

1. Combine all ingredients in a bowl.
2. Using a paddle attachment, blend on slow speed for 1 minute. Scrape bowl.
3. Blend on slow speed for a further 4 minutes.



4. Deposit into a paper lined loaf tin.
5. Bake at 180°C until baked through.
6. Transfer to wire rack to cool.
7. Decorate with a dusting of icing sugar and sliced banana.
8. Best eaten fresh on day made. Store at ambient temperature.