



LUMBERTACK CAKE

This delicious cake is dense, moist and packed with energy to get you through from morning tea to lunch. A blend of apple and date cake topped with coconut.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
CAKE	
Dates Chopped	0.400kg
Water, Boiling	0.200kg
Classic Variety Loaf & Cake Mix 15kg	1.000kg
Egg	0.380kg
Oil	0.100kg
Diced Apple	1.200kg
Cinnamon*	0.005-0.010kg
*The spice level is a flexible guideline that can be tailored to suit your preference.	
TOPPING	
Brown Sugar	0.200kg
Cream	0.100kg
Shredded Coconut	0.200kg
Butter	0.120kg

PRODUCTS

61081 Classic Variety Loaf & Cake Mix 15kg



METHOD

TOPPING

1. Place all ingredients into a saucepan and stir over medium heat until mixture comes to a boil, making sure all sugar has dissolved.
2. Remove from heat.

CAKE

1. Soak dates in boiling water. Allow to cool.
2. Combine Classic Variety Loaf & Cake Mix, egg, cinnamon and oil in a bowl.
3. Using a paddle attachment, blend on slow speed for 4 minutes. Scrape bowl.
4. Add dates and apples and stir until combined.
5. Deposit into a paper lined cake tin.
6. Bake at 180°C until 3/4 baked, remove from oven.
7. Spread with topping and bake until golden.
8. Decorate as desired.