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COTTON CAKE

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CATEGORY

Cakes, Muffins & Sponge Products

INGREDIENTS

Group 1

Ingredient	KG
Eggs	2.000
Castor Sugar	1.000
Low Protein Flour	0.425
Medium Protein Flour	0.425
OVALETT SPECIAL	0.080
Milk Powder	0.050
HERCULES BAKING POWDER	0.020
	Total Weight: 4.000

Group 2

IngredientKGVanilla Essence0.400

Total Weight: 0.400

Group 3

Ingredient KG
Vegetable Oil 0.300

Total Weight: 0.300

METHOD

- 1. Whisk Group 1 on top speed for 2 minutes. Gradually add in water, turn on medium for 30 seconds followed by top speed by 30 seconds.
- 2. Turn to low speed, fold in vege oil and mix for 2-3 minutes.
- 3. Pour into paper line trays of about 3 cm in thickness and bake at 190°C for approximate 23 minutes with stronger bottom heat.
- 4. Cut into cake bar or decorate into slices with butter cream.