



# **HO-RYE CAKE**

# :== CATEGORY

#### Other Products

### **INGREDIENTS**

#### Group 1

 Ingredient
 KG

 Eggs
 1.000

 Fine Sugar
 0.700

 Ovalett Special
 0.040

 Total Weight: 1.740

#### Group 2

Ingredient KG
BAKELS MARGARINE P 1.150
Total Weight: 1.150

#### Group 3

Ingredient	KG
Low Protein Flour	0.700
Horlicks	0.250
Fino Rye Base	0.100
Baking Powder	0.025
	Total Weight: 1.075

## **METHOD**

- 1. Whisk Group 1 on top speed for 1 to 2 minutes.
- 2. Gradually add in Bakels Margarine P, turn on medium speed for another 5 to 6 minutes.
- 3. Turn to low speed, fold in Group 3 and mix for 2 to 3 minutes.
- 4. Pour into paper line tray.
- 5. Bake at 170°C for approximate 50 minutes.
- 6. Cut into bar or slice.