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# **HUMMINGBIRD CAKE**

# CATEGORY

Colouring & Flavouring

## **INGREDIENTS**

#### Group 1

Ingredient	KG
BAKELS MULTIFIBRE MUFFIN MIX	2.000
Eggs	0.450
Soya Bean Oil	0.400
Water	0.800
Pineapple (crushed)	0.650
Bananas (mashed)	0.550
COLSET	0.200
Cinnamon	0.030
APITO PINEAPPLE PASTE	0.025
APITO BANANA PASTE	0.025
Bicarbonate of Soda	0.010
	T-4-1 M-1-1-4: 5 1/0

Total Weight: 5.140

### **METHOD**

- 1. Place all ingredients in above order in mixing bowl fitted with paddle.
- 2. Blend for approximately 1 minute on slow speed.
- 3. Scrape down.Beat on second speed for 6 minutes.
- 4. Bake at 175°C(350°F) for approximately 50 minutes.
- 5. Cool then ice using PETTINCE RTU WHITE ICING flavoured as desired.
- 6. Cut into desired shapes.