

HO-RYE CAKE

CATEGORY

Other Products

INGREDIENTS

Group 1

	Total Weight: 1.740
Ovalett Special	0.040
Fine Sugar	0.700
Eggs	1.000
Ingredient	KG

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.