



## STICKY DATES PUDDING

### INGREDIENTS

#### Group A1

Ingredient	KG
<a href="#">Bakels American Muffin Mix</a>	0.500
Eggs	0.200
<b>Total Weight:</b>	<b>0.700</b>

#### Group A2

Ingredient	KG
Dates / Seedless Dates	0.100
Water	0.150
Corn Oil	0.150
<a href="#">Apito Vanilla Vanola</a>	0.020
<b>Total Weight:</b>	<b>0.420</b>

#### Group B1

Ingredient	KG
Whipped cream	0.300
<a href="#">APITO CHOCOLATE EMULCO</a>	0.020
<b>Total Weight:</b>	<b>0.320</b>



### DISPLAY CONDITIONS

Ambient



### CATEGORY

Bakery, Cakes, Muffins & Sponge Products



### OCCASION

Afternoon Tea, Summer



### FINISHED PRODUCT

Dessert, Muffin, Sweet Food

## Group B2

Ingredient

Dates / Seedless Dates

KG

0.100

**Total Weight:** 0.100

## METHOD

1. Mix all ingredients (A1) and beat for 1min at low speed.
2. After 1min, continue to beat at medium speed for 3mins and set it aside.
3. Bring water and seedless dates to boil. Then turn of the heat and continue to cooked for 5mins.
4. Add the boiled mixture with ingredients (A2) and beat for 1min at low speed.
5. After 1min, continue to beat at medium speed for 3mins or until it is evenly mix.
6. Transfer batter into the baking molds and bake at 180°C for 35mins or until it's well-baked. Let is cool down before decorating.
7. Whisk all ingredients (B1) evenly and put it into the piping bag and swirl on top of the pudding.
8. Lastly, topped with a piece of date and it is ready to serve.