



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery



OCCASION

Easter

APPLE AND CINNAMON CRUMBLE LOAF

OVERVIEW

(Recipe makes 8 Loaves)

INGREDIENTS

Group I

Ingredient

Bakels Madeira Cake Mix

Eggs

Water

KG

2.000

0.600

0.400

Total Weight: 3.000

Group II

Ingredient

Pie Apples (cut smaller)

Cinnamon Spice

KG

1.000

0.020

Total Weight: 1.020

Group III

Ingredient

Crumble Mix

Margarine

KG

0.334

0.108

Total Weight: 0.442

METHOD

1. Place all of the ingredients from Group 1 into a mixing bowl.
2. Blend on slow speed to disperse the powders.
3. Stop the mixer and scrape down.
4. Using a flat beater mix on medium speed for 5 minutes.
5. Add all of the ingredients from Group II to the batter and fold in.
6. Deposit 500g of the batter into each Madeira foil.
7. Place all of the ingredients from Group III into a mixing bowl and mix on slow speed for 5 minutes or until the mixture forms a crumble.
8. Add 30g of the Crumble mixture on top of each loaf.
9. Press an oiled scraper length ways into the middle of the batter.
10. Bake at 180°C for 35 – 40 minutes.
11. Remove from the oven and allow to cool.