

Recipe Sheet

Code Number: ABM/PRS/001
Name: MUESLI CAKE
Statement: RICH AND MOIST MUESLI CAKE USING AB MAURI PINNACLE GOLD MIX.



Recipe:	
A. Eggs	350g
B. AB Mauri Pinnacle Golden Mix	1000g
Water / UHT Milk	400g
Vegetable Oil	400g
C. Muesli	400g
Total Weight	2.55 kg

Process:
1. Add eggs into mixing bowl with whisk attached.
2. Mix until slightly light / fluffy – around 3 - 4 min on 3 rd speed.
3. Add Group B into mixing bowl.
4. Mix at 3 rd speed for 5 min.
5. Add in Muesli and mix at slow speed for 1 min.
6. Collect batter and pour into greased bake tins.
7. Bake at 180°C for 25 - 30 minutes.
8. Allow to cool before packing.

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