

Recipe Sheet

Code Number: ABM/PRS/005
Name: BUTTER CAKE WITH FRUIT FILLING
Statement: MOIST BUTTER CAKE WITH FRUIT FILLING USING AB MAURI PINNACLE BUTTER CAKE MIX, BULLA BUTTER AND MAURI MARGARINE.



Recipe:	
A. Bulla Butter	250g
Mauri Cake Margarine	470g
B. Pinnacle Butter Cake Mix	1000g
C. Eggs	550g
Total weight	2.27Kg
No of trays (2.2kg)	1

Process:
1. Add Group A, into mixing bowl with K whip attach.
2. Mix until light – around 8 min on 2 nd speed.
3. Add Group B into mixing bowl.
4. Mix at 2 nd speed for 6 minutes.
5. Slowly add in Group C until the egg and batter combine.
6. Collect the batter and pour into greased tin. Put Mauri fruit filling on top of batter
7. Bake at 190°C for 30 to 40 minutes.

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