

RICH BUTTER CAKE

INGREDIENTS

Group 1

Ingredient	KG
Butter	1.250
Castor Sugar	1.000
P3	0.030
Salt	0.025
Total Weight:	2.305

Group 2

Ingredient	KG
Eggs	1.060
Total Weight:	1.060

Group 3

Ingredient	KG
Plain Flour	1.000
Milk Powder	0.050
HERCULES BAKING POWDER	0.007
Total Weight:	1.057

METHOD

1. Cream Group 1 until light and fluffy about 10 minutes.
2. Scrape thoroughly, add Group 2 gradually and continue creaming for 5 minutes.
3. Turn on low speed and add sifted Group 3, mix evenly.
4. Pour batter into prepared lined baking tins of about 80% filled.
5. Bake at 180°C for approximate 45-60 minutes, depending on size.



CATEGORY

Cakes, Muffins & Sponge
Products