



Cakes and Muffins - Cake and Sponge Stabilisers

**Recipe No:**  
**R210 - R210h**

**MALT CAKE**

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<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water	0.675
	Eggs	0.600
	Golden Syrup	0.150
	Malt Extract	0.150
	OVALETT or WISPALETT	0.075
	COLSET	0.100
	FINO SPONGE MIX	2.050
	Butter (softened)	0.200
<b>Total Weight</b>		<b>4.000</b>

- Method:**
1. Place all ingredients in machine bowl in the above order.
  2. Beat on top speed for 5 minutes.
  3. Deposit into greased ring cake tins.
  4. Bake at 160°C (325°F) for approximately 35 minutes.
  5. When cold ice with caramel icing.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.