



Oils, Margarines and Shortenings - Margarines and Shortenings

**Recipe No:**  
**R520 - R520e**

## **HIGH RATIO CAKE**

USING MORAH CAKE MEDIUM TWIN

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Water	1.400
	Eggs 6	0.800
	Castor Sugar	2.300
	Hi Ratio Flour	1.900
	HERCULES BAKING POWDER	0.075
	BALEC	0.100
	Milk Powder	0.150
	Salt	0.025
	MORAH CAKE (MEDIUM)	0.800
	P3	0.090
	APITO FLAVOURING PASTES as desired	0.000
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	<b>Total Weight</b>	<b>7.640</b>

**Method:**

1. Place all ingredients in bowl in above order.
2. Whisk for 1 minute on slow speed.
3. Scrape down.
4. Whisk for 4 minutes on top speed.
5. Oven temperature 170°C (350°F).

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