

Cake “Marguerite” using IREKS MOIST CAKE



Recipe for 3 moulds of 22 cm Ø

IREKS MOIST CAKE	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
Water	0.280 l
Total weight	1.930 kg

Mixing time: 5 – 7 minutes

Scaling weight: 0.600 kg

Instructions for use: Stir all the ingredients on medium speed, fill into the moulds and bake.

Baking temperature: 170 – 180° C

Baking time: 35 – 40 minutes

Instructions for use: Glaze the cooled cakes with apricot jelly and garnish as desired.