

Assortment Plain Loaf Cakes

Ingredients:

IREKS Moist Cake	1.000kg
Whole Egg	0.350kg
Vegetable Oil	0.300kg
Water	0.280kg
Macphie Buttercream	0.220kg



Flavours:

Summer Berry

Puratos Strawberry Filling	0.100kg
Macphie OTT Strawberry (Drizzle)	0.020kg
Mixed Berries	0.050kg
Crushed Pistachios	0.005kg
Freeze Dried Raspberries	0.005kg

White Hazelnut

IRCA Bianca Niocolata (Fill and Drizzle)	0.120kg
Dobla Crispies Mix	0.020kg
Dobla Chocolate Bars	3

Citrus

Puratos Deli Orange Filling	0.100kg
Lemon Slices	4
Orange Slices	4
Freeze Dried Raspberries	0.005kg

Method:

1. Add all the ingredients into an electric mixer and mix on a medium speed for 5-7 minutes.
2. Add the mixture into greased loaf tins
3. Press the upper surface approx. 1 cm deep using an oiled scraper or spatula.
4. Place the muffin cases into a preheated oven
5. (180° C) and bake for initially 5-10 minutes.
6. Finish baking with open damper for 30-35 minutes.
7. Once cooled, fill piping bag with desired filling
8. Insert the piping bag into the loaf cake injecting the filling then move to the next evenly spaced spot and repeat
9. Fill a piping bag with the Macphie Buttercream and pipe on top of the loaf cakes
10. Decorate accordingly