

**Multi-purpose Cake**

**Ingredients:**

	<b>kg</b>
<b>Monarch flour</b>	2.840
Caster Sugar	2.270
Salt	0.030
Milk powder	0.280
Baking Powder	0.140
Hi-ratio Shortening	1.700
Egg	2.270
*Water	1.140

**Method:**

- Sieve all the dry ingredients together.
- Place with the cake margarine in the machine bowl fitted with a whisk.
- On slow speed mix to a fine crumb consistency for one minute.
- Mix the liquids together and stream in on slow speed over one minute.
- Scrape down the bowl and whisk for 2 minutes on slow speed.
- Mixing temperature 21°C (70°F)
- Flavour & colour as desired
- \*Water can be exchanged for 50% buttermilk, 50% water if desired.