



Blueberry Loaf Cake

PRODUCT: Moist & Rich Vanilla Cake Base 13659 / 15679

KG	G	INGREDIENTS	LB	OZ
10	0	Moist & Rich Vanilla Cake Base	22	0
3	500	Water	7	11
3	0	Whole Eggs	6	10
2	0	Vegetable Oil	4	6
1	500	Frozen Blueberries	3	6

EQUIPMENT:

- 4 Speed upright mixer with a paddle attachment

PREPARATIONS:

1. Combine the eggs, water and vegetable oil in a separate container. Stir together.
2. Place half of the liquids into the mixing bowl, add the cake base. Blend on 2nd speed for 1 minute. Then mix on 3rd speed for 2 minutes.
3. Add the remaining liquid, blend on 1st speed for 1 minute. Scrape the bowl and paddle.
4. Mix on 2nd speed for 2 minutes.
5. Add the blueberries gently by hand.
6. Deposit 540gr. (19 Oz.) into a lined loaf cake pan.
7. Dock top with plastic scraper dipped in vegetable oil.

OVEN TYPE:

- Rack Oven

BAKING:

- Bake at 165°C (330°F) oven for approx. 45 minutes.

Note: For convection oven, reduce temperature to 162°C (325°F)

YIELD:

Approx. 37 loaves

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards.