



Organic Lemon Poppy Seed Loaf

PRODUCT: Simply Milled by Ardent Mills™ Organic Cake Base 15676

KG	G	INGREDIENTS	LB	OZ
10	0	Organic Cake Base 15676	22	0
2	250	Organic Whole Eggs	4	15
2	0	Filtered Water	4	6
2	0	Organic Lemons	4	6
0	200	Organic Poppy seeds	0	7
Glaze:				
1	0	Organic sugar	2	3
0	250	Organic lemon juice	0	9

EQUIPMENT:

- 4 speed Upright mixer with Paddle attachment

PREPARATIONS:

1. Prepare lemons by cutting in quarter pieces and grind in food processor.
2. Place eggs and water in mixing bowl. Then add mix.
3. Mix 2 minutes on 1st speed, then 3 minutes on 3rd speed.
4. Add grounded lemons and poppy seeds, then mix 1 minute on 1st speed. Scrape down bowl, then continue mixing for 2 minutes on 1st speed.
5. Deposit 540gr. (19oz.) of batter into lined loaf cake pans.
6. Dock the tops with a scraper dipped in organic vegetable oil.
7. Combine sugar and lemon juice in mixing bowl and set aside.

OVEN TYPE:

- Rack oven

BAKING:

- Bake at 162°C (325°F) for approx. 40 to 45 minutes.
Note: If using convection oven, reduce temperature to 162°C (325°F)
- As soon as out of oven, brush top of loaves with glaze.

YIELD:

Approx. 30 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. Use organic inclusions in place of non-organic where possible.