

Orange Cake



Toofruit® Orange

N° 1504

Other applications:

Chocolate making, confectionery, ice cream making and biscuits



INGREDIENTS

T55 or T65 flour: 5 kg

Toofruit® Orange: 1,64 kg

Baking powder: 0,25 kg

Sugar: 5 kg

Melted butter: 5,625 kg

Whole eggs: 7,5 kg

Method with 6,5% dosage

Kneading using a mixer:

- Using the paddle attachment, cream the butter and sugar together.
- Gradually add the eggs, mixing well after each addition.
- Finish on low speed by adding the flour, baking powder, and Toofruit® Orange, previously combined.

Dough temperature: 25-26°C.

Preparation: transfer the dough into greased loaf tins. Using an oiled dough scraper, score the center of the cake lengthwise.

Baking: bake for 35-40 minutes in a ventilated oven at 150°C.

On removal from the oven, the cake may be brushed with 30°C baumé syrup to add shine.

Indicative data. It depends on ingredients and equipment used.
Please do not hesitate to contact one of our technicians for any adaptation.

Philibert
SAVOURS

THE REFERENCE IN FRENCH
SOURDOUGH SINCE 1984