



Dawn®



Apple and custard crumble cake



Dawn Vanilla Creme Cake Base 1000g

Whole Eggs 350g

Add Dawn Creme Cake Base, and eggs together. Blend with a beater for 1 minute on slow speed. Blend on 2nd speed for 3 minutes.

Vegetable Oil 300g

Water 225g

Diced Apple 175g

Dawn Bavarian Crème per loaf 20g

Add the vegetable oil and water slowly over 1 minute. Stop and scrape down the bowl and beater. Blend for 3 minutes on slow speed. Add diced apple and mix until evenly distributed.

Deposit into mini loaf forms, pipe Dawn Bavarian Crème along the centre just on the surface, sprinkle with crumble.

Bake at 180c for approx 25-30 mins.

For further information contact your local representative,

Tel: Fax: