





Apricot injected cupola 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

Chopped Dried Apricots finely chopped 120g

Bake stable Apricot Jam/Sauce 15g

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. Mix in dried apricots, until evenly distributed.

Deposit into cupola cups(may be used in muffin cups).

Inject jam into middle of batter.

Top with either sugar nibs, Demerara sugar, or chocolate pieces.

Bake 190c-200c for approx 25 mins.

Jam may be injected post bake if required.

For further information contact your local representative,

Tel: Fax: