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10000036 - Ginger Sensation - TIS

Ginger Sensation contains plump pieces of candied stem ginger which add a burst of flavour and delicious moistness to the crumb. It is a complete mix, which requires only the addition of water and oil to make loaf cakes. The batter and baked products are both freeze thaw stable.

Other flavours in the **Cake Sensations** range include **Lemon, Apple & Cinnamon and Chocolate Orange**.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Ginger Sensation	1.000	2	3	<ul style="list-style-type: none"> • Add Ginger Sensation (and cake crumbs if using) to a machine bowl fitted with a beater. • On 1st speed slowly add the water and oil (combined with syrup and treacle if using) and mix for 1 minute. • Scrape down and continue mixing for a further 2 minutes on 2nd speed. • Reduce to 1st speed and mix for a final 1 minute.
Water	0.390	0	14	
Vegetable Oil	0.280	0	10	
Cake Crumbs (optional)	0.100- 0.200	0	4-7	
Total	1.770 (1.870)	3 4	15 2)	
Traditional Ginger Cake:				
Ginger Sensation	1.000	2	3	
Water	0.390	0	14	
Vegetable Oil	0.280	0	10	
Golden Syrup	0.150	0	5	
Black Treacle	0.150	0	5	
Cake Crumbs (optional)	0.200	0	7	
Total	1.970 (2.170)	4 4	5 12)	

Scaling suggestions:

- For loaf cakes, deposit 400g of batter into a paper case in a loaf cake tin and bake at 180°C (360°F) for 40-50 minutes.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.