

WELSH CAKES

	QUANTITY	QUANTITY	QUANTITY	QUANTITY	QUANTITY
INGREDIENTS	400	300	200	150	100
SELF RAISING FLOUR	9,080g	6,810g	4,540g	3,405g	2,270g
MARGARINE	4,540g	3,405g	2,270g	1700g	1,135g
CASTOR SUGAR	3,375g	2,530g	1,687g	1265g	843g
DRIED CURRANTS	3,375g	2,530g	1,687g	1265g	843g
PASTURISED WHOLE EGG (frozen) (20 eggs per kilo/carton) (each egg weighs 50g)	3,000G	2,250G	1,500G	1,150G	750G
SALT	4 teaspoons	3 teaspoons	2 teaspoons	1.5 teaspoons	1 teaspoon
CASTOR SUGAR TO COAT	1,750g	1.312g	875g	655g	437g

***CORE TEMPERATURE OF COOKED PRODUCT MUST REACH
75° FOR 30 SECONDS***

Method

USE 3 INCH CUTTER

- **PLACE FLOUR INTO MIXING BOWL**
- **CUT UP MARGARINE INTO SMALL PIECES AND ADD TO THE FLOUR.**
- **MIX TOGETHER UNTIL IT RESEMBLES FINE BREADCRUMBS.**
- **ADD CASTOR SUGAR & CURRANTS AND MIX ENSURING ALL INGREDIENTS ARE INCORPORATED.**
- **ADD EASI EGG AND MIX TO SOFT DOUGH.**
- **REMOVE FROM MIXING BOWL.**
- **ROLL OUT DOUGH EVENLY.**
- **USING THE 3 INCH CUTTER, CUT OUT WELSHCAKES APPROX 55/60G IN WEIGHT.**
- **COOK WELSH CAKES IN THE BRAT PAN TURNING FREQUENTLY UNTIL GOLDEN BROWN AND THOROUGHLY COOKED THROUGH.**
- **PLACE HOT WELSH CAKES IN THE CASTOR SUGAR ENSURING THAT WELSH CAKES ARE FULLY COATED.**
- **TRANSFER TO CLEAN TIN, UNTILL THE WELSH CAKES ARE COLD.**
- **PLACE WELSH CAKES INTO BAGS AND LABEL.**