



## Orange Fruit Bits 4.54kg

Product Card # 500511-R1



Polava imported this fruit paste to help you present delicious creations.

*Dawn* Fruit Bits are bake stable fruit pastes with small pieces of real fruit for flavouring batters, icings and cremes.

ADDITIONAL FEATURES	BENEFITS
<b>HIGH QUALITY INGREDIENTS</b>	<i>Made with real fruit and deliver great flavour, colour &amp; texture</i>
<b>VERSATILITY</b>	<i>An easy way to elevate cakes, cupcakes, donuts and muffins</i>
<b>FLAVOURS CUSTOMERS LOVE</b>	<i>Create signature items to delight your customers and grow your sales</i>

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See next page for **HOW TO MAKE Orange Poppyseed Cake or Muffins >>>**

MORE INFO AT [POLAVA.COM.AU](http://POLAVA.COM.AU)

## RECIPE 1

### Orange Poppyseed Cake or Muffins



<b>MAKE UP INSTRUCTIONS</b>	<b>SMALL BATCH</b>	<b>LARGE BATCH</b>
<i>Dawn Richcreme</i> Cake Base (order code 500002)	1,000g	22,680g
Whole egg	350g	7,938g
Orange Extract	6g	136g
Poppyseeds	50g	1,134g
Vegetable Oil	300g	6,804g
Water, cold	225g	5,103g
<i>Dawn</i> Orange Fruit Bits	6g	136g

#### **RECOMMENDED METHOD:**

- Pour whole eggs into mixing bowl.
- Add *Richcreme* Base, Orange Extract and Poppyseeds.
- Blend with paddle for one minute on low speed.
- Cream for 3 minutes, on medium speed.
- Incorporate oil and water and Fruit Bits gradually over one minute on low speed.
- Scrape down, blend for 3 minutes on low speed.
- **LOAF & RING CAKE**  
Bake at 177°C to 182°C for 45-50min.
- **MUFFINS** Bake at 190°C to 196°C for 18-22 minutes.

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POLAVA INFO

