

# Dawn®

<b>DAWN Vanilla Creme Cake Base</b>	<b>1000g</b>
<b>Bakers Flour</b>	<b>400g</b>
<b>Whole Eggs</b>	<b>250g</b>
<b>Butter</b>	<b>200g</b>
<b>*Walnuts chopped</b>	<b>190g</b>
<b>*Coffee powder</b>	<b>30g</b>

Add Eggs, Butter, Flour, Coffee powder and **DAWN Crème Cake mix** to bowl, mix for 4 minutes on slow speed.

Add walnuts and mix to clear.

Scale into 1.3kg loaves and roll out into stick shape. Place onto baking tray.

Bake at 175c to 180c, for 20-25 minutes.

Cool to room temperature, then cut into 1" slices.

Place onto double baking sheet cut side down and re-bake for 10 minutes at 175c.

*\*CAN BE SUBSTITUTED WITH YOUR CHOICE OF NUTS OR FLAVOURS*

