

Orange Madeira Loaf

Portions

20

Ingredients

<i>Safin CC Plain Mix SG</i>	500 g
Margarine	150 g
Whole Eggs	175 g
Water	113 g
<i>Classic Orange CL</i>	30 g
Scone Flour - Heygates	50 g

Working Method

Crumb together the flour, cake mix and margarine using a paddle beater on slow in a planetary mixer.
Add all the liquids to the crumb over 1 minute on a slow mix.
Scrape down and mix on slow for 1 minute.
Scrape down and mix on medium for 3 minutes.
Deposit in to loaf tins 350g

▶ Oven Type: Deck 🍪 Top Temperature: 180 °C
🍪 Bottom Temperature: 180 °C ➡ Closed 💧 7.14% Water loss