



Gluten-free Date & Walnut Cake using SINGLUPAN

Granulated sugar	3.200 kg
Margarine	1.200 kg
Dates	8.200 kg

Standing time: minimum 2 hours

SINGLUPAN	6.000 kg
Walnuts	0.450 kg
Gluten-free bicarb	0.170 kg
Gluten-free baking powder	0.130 kg
Salt	0.050 kg
<u>Water</u>	<u>12.000 kg</u>
Total weight	31.400 kg

Mixing time: 3 – 4 minutes

Scaling weight: 0.400 kg

Instructions for use: Place sugar, margarine, dates and water in a mixing bowl, leave to stand for a minimum of 2 hours. Mix together on machine, then add all dry ingredients. Mix on slow speed for 2 minutes or until smooth. Fill into paper lined small oblong tins. If desired, decorate the cakes with walnuts.

Baking temperature: 190° C

Baking time: 55 minutes