

# Winter Apple Cake

## using SPELT & YOGHURT CAKE-MIX

(Recipe for 2 trays of 60 cm x 20 cm)

Plain cake batter:

SPELT & YOGHURT CAKE-MIX	1.500 kg
Vegetable oil	0.675 kg
Water	0.675 kg
Hazelnuts, chopped, roasted	0.300 kg
Cinnamon	0.012 kg
<b>Total weight</b>	<b>3.162 kg</b>

Mixing time: 3 – 4 minutes, slow

Scaling weight: plain cake batter: 1.425 kg  
 apple pieces: 0.525 kg  
 almond flakes: 0.100 kg  
 cinnamon sugar: 0.100 kg

Baking temperature: approx. 180° C

Baking time: 40 – 45 minutes

Instructions for use: After mixing, spread the batter onto a baking tray and put apple pieces on the batter. Sprinkle with flaked almonds, then dust with cinnamon sugar and bake.



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