





## NATURE FRESH PROFESSIONAL: DELIGHT NATURE FRESH PROFESSIONAL: LITE (BOS)

### SOFT BAR CAKES

|                                                                                     | For 1000g          |
|-------------------------------------------------------------------------------------|--------------------|
| <b>Flour</b>                                                                        | 250                |
| <b>Sugar</b>                                                                        | 250                |
| <b>Egg</b>                                                                          | 7 no.              |
|  | 125                |
|  | 125                |
| <b>Oil</b>                                                                          | 30                 |
| <b>Corn flour</b>                                                                   | 2                  |
| <b>Baking Powder</b>                                                                | 5                  |
| <b>Salt</b>                                                                         | 2                  |
| <b>Tutty-fruity</b>                                                                 | 60                 |
| <b>Vanilla flavor</b>                                                               | As per requirement |
| <b>Milk Powder</b>                                                                  | 7                  |
| <b>Water</b>                                                                        | 25                 |

#### Process:

- Mix sugar & fat (salted & unsalted butter) for 10 mins till it become fluffy.
- Add custard powder, milk powder & baking powder in the above mixture.
- Add Flour into the above mixture & mix it uniformly for few mins.
- Dissolve around 2g of salt in water & add to the above mixture, Mix it properly.
- Add oil & flavor into it.
- Add whole eggs gradually in to the above batter in 3-4 parts.
- Mix it at medium speed to get the volume.
- Add tutty fruit as per requirement.
- Pour in Cake moulds
- Baking at 180°C for 35 min, cool and cut into desired pieces