

# Cherry & Crumble Cake

## using GOLDEN MUFFIN

(Recipe for 1 tray 60 cm x 40 cm)

### Basic batter:

GOLDEN MUFFIN	1.550 kg
Whole egg	0.540 kg
Vegetable oil	0.460 kg
Water	0.430 l
Total weight	2.980 kg

Mixing time: 3 minutes, medium speed

### Dark batter:

Basic batter	1.000 kg
Whole egg	0.100 kg
Icing sugar	0.050 kg
Cocoa powder	0.050 kg
Total weight	1.200 kg

Sour cherries, canned	1.000 kg
Crumble	0.400 kg

Baking temperature: 180° C

Baking time approx. 45 minutes

Instructions for use: Spread the basic batter on a 60 cm x 40 cm tray and put the dark batter on top. Cover with the cherries and sprinkle with the crumble.



RECIPE SERVICE



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IREKS GmbH  
Lichtenfelser Str. 20  
95326 Kulmbach  
GERMANY  
Tel.: +49 9221 706-0  
Fax: +49 9221 706-306  
[ireks@ireks.com](mailto:ireks@ireks.com)  
[www.ireks-asiapacific.com](http://www.ireks-asiapacific.com)

  
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