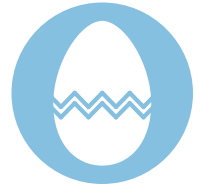


Easter Berry Crumble loaf cake

SKILL LEVEL

1



TIME

1H
1



YOU WILL NEED:

Dawn® Scoop & Bake Batter - Vanilla or Blueberry

Dawn® Crumble Mix

Berry fruits – any kind you prefer - redcurrants, red berries, cherries, cranberries etc.

YIELD: 1 x 2kg tub = 4 Large Loaf Cakes (500g each)

METHOD:

To begin, mix around the Dawn® Scoop & Bake batter with a spatula or spoon.

Add the berry fruits into the batter, around 50-80g per cake.

Pour the batter into a loaf cake tin mould, and then sprinkle Dawn® Crumble Mix over the top of the batter before baking.

Bake at 180°C for 15 minutes then at 160°C for 30-35 minutes.

Once cooled, this can be served as it is or dust with icing sugar, drizzle with vanilla icing and add further red berries for an extra fruity finish.

Then display and sell as it is or can be offered as pre sliced pieces, for a smaller treat!

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Creating happiness™