

GINGERBREAD BABY CAKES



FOOD SERVICE



A sophisticated and moist individual cake, perfect for afternoon tea. Suited to adult tastes with an unusual but delicious background of coffee and black pepper to add some heat to the predominant ginger flavour.

Customer Services Phone 0800 800 617

www.chelsea.co.nz/foodservice

GINGERBREAD BABY CAKES

SERVES 12



INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost
450g	plain flour	0.00089	\$0.40
20g	instant espresso powder (= 1/3 cup)	0.03020	\$0.60
25g	cocoa powder (= 4.5 tbsp.)	0.01200	\$0.30
10g	ground ginger (=1.5 tbsp)	0.01100	\$0.11
3g	baking powder (= 0.75 tsp.)	0.00904	\$0.03
4.5g	salt (= 1.5 tsp.)	0.00108	\$0.00
3g	freshly ground black pepper (= 1.5 tsp.)	0.01170	\$0.04
340g	unsalted butter, room temperature	0.00800	\$2.72
300g	Chelsea Soft Brown Sugar	0.00230	\$0.69
6	no 7 eggs, room temperature	0.21633	\$1.30
20g	fresh ginger, peeled and finely chopped	0.00790	\$0.16
500ml	Chelsea Golden Syrup	0.00467	\$2.34

METHOD

Preheat oven to 180°C.

Grease a 12-hole or 2 x 6 hole Texas muffin tins with a light coating of melted butter. Dust with flour and tap out the excess.

Whisk together the flour, espresso powder, cocoa, ground ginger, baking powder, salt and black pepper just enough to mix.

Put butter and brown sugar in the bowl or a food mixer fitted with the paddle attachment and beat until smooth, light and fluffy.

Beat in the eggs, one at a time, beating until incorporated before adding the next. Add fresh ginger and golden syrup and continue to beat on medium speed for 1-2 minutes, until mixture is completely smooth.

Gently fold in the dry ingredients, mixing only until they are incorporated.

Divide the mixture among the prepared muffin tins, and shake gently to level.

Bake 20-25 minutes in the centre of the oven, or until the cakes are springy to the touch and the tops crack. The cakes should remain moist, so do not overbake.

Transfer the tins to a wire cooling rack and cool for 10 minutes before loosening with the blade of a sharp knife around the edges. Unmould and turn cakes over so they cool right-side up.

Serve warm or at room temperature with lightly whipped cream.

Optional: Make a simple ginger marmalade to accompany (makes approx. 4kg)

- Place 1.3 kg sliced and piped oranges with the juice of 2 lemons and 2 litres water into a heavy-based saucepan and simmer for 20 minutes until softened.
- Add 2.2kg Chelsea Caster Sugar, stirring constantly until the sugar has dissolved.
- Add ¼ cup fresh, sliced ginger, bring to the boil, then allow to simmer for 1 hour, or until the marmalade reaches setting point.
- To test if the marmalade has reached setting point. Place a spoonful onto a cold saucer and freeze for 2 minutes. If it has set its ready. If not bring to the boil and simmer for a further 15 minutes – test again
- Remove pan from the heat and skim off any scum from the surface. Add a knob of butter and stir in gently. Leave marmalade in the pan for 20 minutes to cool slightly and allow the peel to settle. Pot into sterile jars.

TOTAL COST	\$8.86
COST PER PORTION	\$0.72
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE (per portion)	\$2.77
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Costs based on average wholesale prices at February 2012

SOME KEY POINTS TO REMEMBER:

VARIATIONS

- Omit the coffee and black pepper for a child-friendly version of the cake
- Alternative - bake in a 25cm cake tin for 50-60 minutes (until top is springy and a toothpick in the centre comes out clean)

PROFIT

- Each individual cake costs around \$0.75 to make – sell at \$3.00 to return more than 70% GP (add extra to cover cost of sauce or garnish)
- Actual selling price could be higher, as this is a sophisticated item which can be served on café or restaurant dessert menus

NUTRITION

- Contains gluten (wheat flour), eggs and dairy

SERVICE

- Excellent slightly warmed in winter and served with an accompanying cup of coffee or hot chocolate
- Good cabinet item with a 3 day shelf-life, but also good on a dessert menu topped with cream, ginger marmalade, hot toffee sauce or caramel sauce, or a ginger syrup
- Able to be frozen for up to 1 month