

HUMMINGBIRD CAKE - GLUTEN FREE



FOOD SERVICE



With the tropical flavours of pineapple and banana, this lovely moist cake is suitable for those following a gluten free diet. When serving as a celebration cake for catering events, pipe the icing on decoratively and embellish using dried pineapple pieces.

Customer Services Phone 0800 800 617

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**FOOD
SERVICE**

SERVES 16

INGREDIENTS

		Approx Unit Price	Approx Ingredient Cost
300g	butter, softened	\$0.00778	\$2.33
450g	Chelsea White Sugar (2 cups)	\$0.00200	\$0.90
4	size 6 eggs, room temperature	\$0.20967	\$0.84
5ml	vanilla essence (1 tsp)	\$0.06038	\$0.30
900g	ripe mashed bananas (approx. 4-5) (2 cups)	\$0.00199	\$1.79
432g	can crushed pineapple, drained	\$0.00347	\$1.50
90g	roughly chopped pecans (or walnuts) (¾ cup)	\$0.02889	\$2.60
455g	gluten free plain flour (we used Edmonds) (¾ cups)	\$0.00899	\$4.09
12g	baking soda (2½ tsp)	\$0.00260	\$0.03
2g	ground cinnamon (1 tsp)	\$0.00686	\$0.01
Cream Cheese Icing:			
250g	cream cheese, softened	\$0.01038	\$2.60
75g	butter, softened	\$0.00778	\$0.58
400g	Chelsea Icing Sugar , sifted (3 cups)	\$0.00268	\$1.07
5ml	vanilla essence (1 tsp)	\$0.06038	\$0.30
35g	shredded coconut, lightly toasted (see tip)(½ cup)	\$0.00755	\$0.26

METHOD

Preheat the oven to 180°C. Line a 33cm x 23cm baking tin with baking paper.

Cream the butter and sugar with an electric beater until the mixture is light and fluffy. Add the eggs, one at a time, beating well. Add the vanilla essence.

Fold in the mashed banana, drained pineapple and chopped pecans (or walnuts).

Sift over the flour, baking soda and cinnamon. Using a spatula, gently mix all the ingredients together until just combined.

Spoon the mixture into the prepared tin, smoothing the top. Bake for 55-60 minutes, until a skewer inserted into the middle comes out clean. Leave to cool in the tin covered with a clean tea towel.

Cream Cheese Icing: Beat the cream cheese and butter with an electric beater until the mixture is light and fluffy. Add the icing sugar and vanilla essence. Beat well.

Spread the top of the cooled cake with icing. Sprinkle with toasted coconut.

Tip: To toast the coconut, place in a dry pan over a medium heat. Stir continuously until it has turned a golden colour.

This cake needs to be stored refrigerated due to the dairy icing.

KEY POINTS TO REMEMBER:

VARIATIONS

- Decorate the top with chopped nuts or dried pineapple slices.
- Make extra cream cheese icing so you can pipe decoratively on top.
- Drizzle with passionfruit syrup.

PROFIT

- Cost of goods per portion is around \$1.22 to make. A selling price of \$4.66 including GST will return 70% gross profit.
- Remember to add the cost of any garnishes or extra decoration to the selling price.

NUTRITION

- Contains dairy (butter and cream cheese), eggs and nuts.

SERVICE

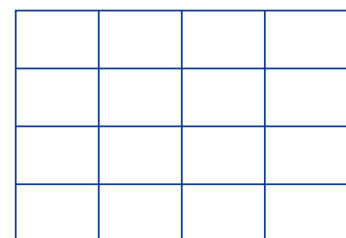
- Refrigerate for an hour or so before slicing, so that the icing firms up. Use a warm, clean knife to slice.
- Serve with a dollop of Greek yoghurt.
- Freezes well (with icing), cut into squares and thaw only what you need.
- Keeps well for 2-3 days, stored in an airtight container in the chiller.
- Cake holds well so can be cut into smaller pieces for catering.

TOTAL COST	\$19.47
COST PER PORTION	\$1.22
GROSS PROFIT %	70%
SALES TAX	15%

MIN. SELLING PRICE **\$4.66**
(per portion)

Costs based on average wholesale prices at Sept 2014

Cutting grid: 4 x 4 making 16



More recipes at www.chelsea.co.nz/foodservice