



# Apple Berry Streusel Slice

## Using Cereform Madelena Cake Mix

### Ingredients

#### Cake

Madelena Cake Mix	1.000kg
Water	0.650L
Canola Oil	0.120kg
Apple, diced	0.150kg
Frozen Berries	0.150kg

### Method

1. Add water, canola oil and Madelena Cake Mix to bowl.
2. Blend on low speed for 2 minutes. Scrape down.
3. Blend on medium speed for 4 minutes.
4. Pour batter into greased Ballerina tin and cover top with apple and berries.

### Ingredients

#### Streusel Topping

Plain Flour	0.180kg
Sugar	0.120kg
Cinnamon	0.005kg
Cake Margarine	0.200kg
Coconut	0.020kg

### Method

1. Blend together plain flour with sugar and cinnamon.
2. Work in cake margarine and coconut to make a crumbly texture. Sprinkle over fruit mixture.
3. Bake at 170°C for approximately 45-55 minutes or until baked.



**ORDER CODE:** 56426 Madelena Cake Mix

This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability (including in relation to allergens and product claims) of the finished product. Baking times and temperatures may vary.

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