



bakery
ingredients
innovation

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Sticky Date Bread

Using Cereform Variety Loaf Mix

Ingredients

Dates	0.700kg
Water	0.700L
Variety Loaf Mix	1.000kg
Egg	0.300L
Cake Margarine	0.250kg

Method

1. Place dates and water in a saucepan and bring to the boil. Set aside and allow to cool.
2. Combine date mixture Variety Loaf Mix, egg and cake margarine in a bowl. Blend on low speed for 1 minute. Scrape down.
3. Blend on low speed for 2 minute.
4. Deposit 600g into a greased 18cm round tin.
5. Bake at 160°C for approximately 50 minutes or until baked. Cut in slices and serve drizzled with butterscotch sauce.

Ingredients

Butterscotch Sauce

Brown Sugar	0.200kg
Cream	0.200L
Butter	0.050kg
Water	0.050L
Cornflour	0.030kg

Method

1. Place sugar, cream and butter in a saucepan over low heat. Allow to simmer.
2. Blend together water and cornflour and add to simmering liquid, stirring constantly.
3. Bring to the boil for 2 minutes.

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