



Food For Thought Recipe and Allergen Card

Chad's Cake

100 Portions

Ingredient	Hannah Product Code	Quantity
Soft Brown Sugar	D001213	1,400g
Eggs	C000350	10
Margarine	C000266	1,400g
Dried Fruit	D004170	900g
Self-raising Flour	D200200	2,800g
Baking Powder	D001685	2 tsp
Mixed Spice	D001175	1 tsp

RECIPE METHOD – ALLERGENS

1. Melt the **margarine** in the bottom of a medium sized pan
2. Add the sugar and dried fruit
3. Once the sugar has melted, beat the **eggs** and add to the mix stirring very well
4. Sieve in the **flour** and mixed spice, mix
5. Add to baking trays
6. Cook at 150°C for approximately 1 hour until a skewer comes out clean
7. Cool and serve

The allergens highlighted in RED are present in this dish
Allergens:
Cereals : Wheat Rye Barley Oats Spelt Kamut
Milk
Eggs
Peanuts
Tree Nuts
Sesame
Fish
Crustaceans
Molluscs
Celery
Mustard
Soya
Lupin
Sulphites
May contain...