



Food For Thought Recipe and Allergen Card

Pineapple and Coconut Sponge

100 Portions

Ingredient	Hannah Product Code	Quantity
Self-raising flour	D200200	900g
Margarine	C000261	900g
Caster sugar	D001146	900g
Eggs		16
Baking powder	D001685	2 tsp
Pineapple	D001526	4x 850g
Dessicated Coconut	D004179	300g

RECIPE METHOD – ALLERGENS

1. In a planetary mixer with the beater attachment, add the margarine and the sugar
2. Beat on a high speed for 10 minutes until pale and fluffy
3. Slowly mix in the eggs, one by one to prevent the mixture from splitting
4. Scrape down
5. Add the baking powder to the flour
6. Add to the mixture and mix well
7. Line trays with parchment paper
8. Sprinkle the bottom of the trays with coconut and arrange the pineapple rings on top
9. Pour mixture into tins, about half way up
10. Cook at 170°C for around 20-25 minutes or until the cake springs back to the touch or a skewer come out clean
11. Cool

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...