



## APPLE CRUNCH CAKE



**Product:** All-Bran Flakes® Cereal

**Pack Size:** 6 x 1 kg

**Order Code:** 70140 (000 64100 00949 3)

**Preparation Time:** 30 minutes

**Cooking Method:** Bake

**Serving Utensil:** Cake Lifter

**Serving Suggestions:** Serve with whipped topping, vanilla ice cream or caramel syrup.

**Yield:** 24 servings

**Portion:** 1 piece (84 g/3 oz)

### Ingredients:

Nutrition Facts	
Calories	210 Kcal
PRO	3 g
Chol	20 mg
Total Fat	8 g
Sat Fat	1.5 g
Trans Fat	0 g
CHO	33 g
Dietary Fibre	1 g
Total Sugars	20 g
Sodium	260 mg
Potassium	75 mg
Calcium	100 mg
Iron	1.5 mg
Vit A	0 mg
Vit C	45 mg

Steps	Ingredients	24 servings	
		Metric	Imperial
2	All-Bran Flakes® cereal	68 g	2 cups
2	All-Purpose Flour	317 g	11 oz
2	Baking Powder	19.2 g	4 tsp
2	Table Salt	5 ml	1 tsp
3	Margarine, softened	125 g	4.4 oz
3	White Sugar	317 g	11 oz
3	Liquid Whole Eggs <i>or</i> Large Eggs	100 ml <i>or</i> 2 each	1/3 cup + 4 tsp <i>or</i> 2 each
3	Lemon Zest	5 ml	1 tsp
3	2% Milk	250 ml	1 cup
3	Apples, peeled, cored & diced, fresh or frozen	500 g	1 lb 2 oz
5	All-Bran Flakes® Cereal	34 g	1 cup
5	Granulated White Sugar	139 g	5 oz
5	Ground Cinnamon	5 ml	1 tsp
5	Margarine	85 g	3 oz



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### Preparation Steps:

Wash hands before, during, and after preparation. Clean and sanitize surfaces and equipment.

1. Preheat convection oven to 177°C/350°F and grease half-size insert pan (12 3/4" x 10 3/8" x 2 1/2" depth) with vegetable spray.
2. In a medium size mixing bowl, stir together, **All-Bran Flakes® Cereal**, All-Purpose Flour, Baking Powder and Salt. Set aside.
3. In floor/countertop mixing bowl, beat Margarine, White Sugar, Eggs, and Lemon Zest until light and fluffy for ~ 2 minutes.
4. Add flour mixture alternately with Milk to the margarine/egg mixture; mix well after each addition. Stir in Diced Apples. Spread evenly into a greased half-size insert pan.
5. In a small bowl, stir together the second amount of **All-Bran Flakes® Cereal**, White Sugar and Ground Cinnamon. Cut in the Margarine until crumbly. Sprinkle the cereal topping evenly over the cake. Bake for ~ 45 minutes or until a cake tester is inserted into the center of the cake and it comes out clean. Remove from oven and allow it to cool completely. Cut the pan into 6 by 4 to yield 24 servings (2" by 2 1/2" ptn) per half-size insert pan.

**NOTE: Cool and hold product covered at room temperature; avoid storage longer than 2 days or in high humidity and warm environments as it may promote mold growth.**

**CCP-Maintain <4°C/40°F.**

*In keeping with good allergy practices, we remind you to be aware of allergens and to check labels on any packaged goods used. This recipe has been created with the suggestion of using Kellogg's® cereal products. Results with other products may vary.*