



PEOTRACO
FOOD INC.

"Sweetening food since 1924"



TROPICAL PAPAYA CAKE

Ingredients:

150 g	Corn oil
80 g	Unsalted butter, softened
130 g	PEOTRACO SUGARLYTE
70 g	PEOTRACO GLUCOSE
200 g	Eggs
250 g	All-purpose flour
5 g	Ground cinnamon
12 g	PEOTRACO PURE BAKING SODA
8 g	Baking powder
6 g	Salt
340 g	Diced ripe papaya
88 g	Chopped walnuts

Procedure:

1. Prepare and grease a 9" x 13" pan.
2. Pre-heat oven to 180°C/350°F.
3. Sift flour, ground cinnamon, Peotracó baking soda, and baking powder. Mix salt in, and set aside.
4. In the bowl of a stand mixer, beat together butter, oil, Peotracó Glucose, and Peotracó Sugarlyte at medium speed for around three (3) minutes, or until thoroughly combined.
5. Add the eggs one at a time, and mix well after each addition.
6. Fold in the dry ingredients until roughly incorporated.
7. Fold in the diced ripe papaya and chopped walnuts until well combined.
8. Pour the batter into the prepared pans, and tap the pan to remove any air bubbles.
9. Bake for about 30-40 minutes or until a skewer comes out clean.

