

BAKO 

'The key ingredient to the food industry'®

LEMON PARKIN

Makes
9 x 15"
sheet

Order all the ingredients you need from BAKO,
contact your BAKO representative or call us on 0808 196 2344.

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Makes 9 x 15" sheet

INGREDIENTS:

SHORTCRUST PASTRY

225g BAKO Plain Flour (94066)

112g BAKO Cake Margarine (94068)

50g BAKO Granulated Sugar (35613)

30ml water

LEMON FILLING

BAKO Lemon Curd (94156)

PARKIN

330g BAKO Cake Margarine (94068)

165g BAKO Soft Brown Sugar (35813)

83g BAKO Black Treacle (35298)

300g BAKO Golden Syrup (35300)

165g Rolled Oats (33267)

300g BAKO Self Raising Flour (94067)

10g BAKO Baking Powder (10020)

30g BAKO Ground Ginger (94107)

15g BAKO Nutmeg (94128)

8g BAKO Mixed Spice (94106)

180g BAKO Whole Liquid Egg (94045)

BAKO Fondant (35147)

Ginger Crush (91042)

METHOD:

1. To make the shortcrust pastry, weigh out the flour, margarine, water and sugar and mix to form a dough.
2. Turn the dough onto a floured table and roll to the size required to line your tray.
3. Spread the pastry lined tray with the lemon curd and then set aside.
4. For the parkin, start by melting the margarine, sugar, treacle and golden syrup together.
5. Mix all of the dry ingredients together in a bowl and gradually pour over the melted mixture.
6. Once the mixture is entirely combined, add in the eggs and beat.
7. Place the mixture on top of the pastry and lemon curd and bake for around 1 hour at 170° celsius.
8. Once baked, leave the cake to cool and then cut. Decorate the parkin using BAKO select ready use fondant with added lemon juice.
9. Finally, decorate with ginger crush.

For an 18 x 30" sheet, double the above recipe

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