



The Friand is a deliciously dense and moist dessert cake traditionally using almond meal, butter and egg whites as its base.

Edlyn's Vanilla Friand Mix makes it even easier to create these fantastic dessert cakes and add something deliciously different to your menu offering.

Check out our recipe ideas in this book to help create some fun and inspiration for your fabulous Friand creations



Method

Mixing Directions			
FRIAND MIX	COLD WATER	BUTTER	APPROX YIELD (70g FRIAND)
250g	100mL	100g	6 Friands
500g	200mL	200g	12 Friands
1Kg	400mL	400g	25 Friands
2Kg	800mL	800g	51 Friands

Ingredients:

• Edlyn Friand Mix 1Kg

Water 400mLButter 400q

Directions:

- **1.** Melt butter before blending, do not overheat. Add water, Friand Mix & butter into bowl.
- 2. Mix on low speed for 1 minute using a paddle attachment.
- **3.** Scrape down sides of bowl with spatula.
- 4. Mix on low speed for 2 minutes.
- **5.** Grease your Friand tin and using a jug, pour 70g of batter into each portion.
- 6. Bake at 180°C for 25-30 minutes.
- **7.** Allow Friands to cool before transferring them on to a baking rack.
- **8.** When cool dust Friands with icing sugar before serving.















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