

AMERICAN CHOCOLATE CRÈME CAKE MIX

REF: CS219

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American Chocolate Creme Cake Mix is a powder product requiring the addition of egg, oil and water to produce American style chocolate cakes in slab and unit form, with a moist and tender crumb and distinctive rich, dark chocolate flavour and colour.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
American Chocolate Creme Cake Mix	5.000	11	0	<ul style="list-style-type: none"> • Place American Chocolate Creme Cake Mix in a machine bowl fitted with a beater. Add eggs and beat for 1 minute on 1st speed and 3 minutes on 2nd speed. • Add oil and water mixture over 2 minutes on 1st speed. Scrape down. • Beat for a further 3 minutes on 1st speed. • Deposit Weights: <ul style="list-style-type: none"> a) 30" x 18" slab - 5.000kg (11lb). b) Loaf tin - 400g (14oz) • Baking Times: <ul style="list-style-type: none"> a) 180°C (360°F) for approximately 40 minutes b) 180°C (360°F) for approximately 50 minutes
Whole Egg	1.800	4	0	
Vegetable Oil	1.500	3	5	
Water	1.100	2	7	
Total	9.400	20	12	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.