

American Creme Cake Mix is a powder product requiring only the addition of egg, oil and water to produce a very versatile cake batter with an exceptionally soft, moist clean cutting crumb.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
American Creme Cake Mix	5.000	11	0	<ul style="list-style-type: none"> • Add American Creme Cake Mix to egg in a bowl fitted with a beater. • Beat for 1 minute on 1st speed and 3 minutes on 2nd speed. • On 1st speed, add the oil (or melted butter, if used) and water and mix for 1 minute. • Scrape down and continue mixing for a further 3 minutes on 1st speed. • Suggested Scaling Weights: <ul style="list-style-type: none"> a) 30" x 18" sheet - 5kg (11lb). b) Small Loaf Cake - 300 g (10½oz) c) Cup Cake - 65g (2¼oz) (plain) - 75g (2½oz) (fruited) • Baking Times: <ul style="list-style-type: none"> a) 30" x 18" sheet - 40 minutes at 180°C (360°F) b) Loaf Cake - 50 minutes at 180°C (360°F) c) Cup Cake - 30 minutes at 195°C (380°F).
Whole Egg	1.800	4	0	
Vegetable Oil	1.500	3	5	
Water	1.100	2	7	
Total	9.400	20	12	
ALTERNATIVE RECIPE				
BUTTER 'MADEIRA'				
	kg	lb	oz	
American Creme Cake Mix	5.000	11	0	
Whole Egg	1.800	4	0	
Melted Butter (approx. 65°C)	1.800	4	0	
Water	0.800	1	12	
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.