

Crème Cake Mix - Chocolate (10141615)

Brand



Usage

Add water, oil & Egg



Product Description

A moist, melt-in-the-mouth plain base from which to produce a wide variety of authentic American muffins and cakes. Its excellent crumb structure makes this mix ideal for holding fruit, nuts and other additions.

Features & Benefits

- Moist
- Will make muffins, cakes and cup cakes
- Batter will hold choc, fruit and nuts
- Good keeping qualities

Ingredients

%	Ingredient	Kg
100%	Dry Mix	12.5
36%	Veg Oil	4.5
22%	Water	2.75
36%	Liquid Egg	4.5

Instructions

1. Add egg over 1 minute on slow speed. Mix for 3 minutes on medium speed.
2. Scrape down. Blend oil and water together, add over 2 minutes on slow speed.
3. Mix for further 3 minutes on slow speed.
4. Scale and bake.
5. For 450g loaf tins scale at 350g . Bake at 180 °C for 40 minutes.
6. For 30 x 18 sheet scale at 4.5kg and bake at 195/200 °C for 25 minutes.
7. For muffins scale at 100g. Bake at 195°C for 30 minutes

Other Information

- Pallet 7/77
- Shelf Life: 7-10 days after baked