

CAKE, SPONGE & MUFFIN, SWEET GOODS

CAKE MIX 10KG

A versatile cake mix for moist, light eating cakes.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG)	
Cake Mix	1.000kg	5.000kg
Fresh eggs	0.200kg	1.000kg
Water (variable)	0.400L	2.000L

METHOD

STEP 1
Place eggs, water and then Cake Mix into a mixing bowl fitted with a whisk.

STEP 2
Mix for 1 minute on speed 1. Scrape down.

STEP 3
Mix for 5 minutes on top speed.

STEP 4
Mix for further 2 minutes on speed 2.

STEP 5
Add fruit or flavours as desired then scale off as required.

SUGGESTED BAKING PROCEDURE
Block Cakes & Cakes: approx. 160°C until baked through but tender

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This recipe is a general description of ingredients and method only, for use by qualified and experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.