



## CARAMEL CRÈME CAKE MIX

High quality mix to produce great tasting, moist and tender cakes, muffins and more, with a delicious caramel flavour.

Requiring only the addition of water, egg and vegetable oil.

### **BENEFITS INCLUDE:**

- Moist and tender to eat
- Robust mix for superior results
- Delicious caramel flavour your customers will love
- Great volume
- Appetising appearance
- Good shelf life

Other exciting flavours include: [Chocolate](#), [Plain](#), [Speculoos](#), [Lemon](#).

Download brochure [here](#).

### **USAGE**

See recipe.

## INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sugar, Demerara sugar, Vegetarian Whey Powder (Milk), Thickener (Modified Potato Starch), Emulsifiers (E471 Mono and Diglycerides of Fatty Acids, E481 Sodium stearoyl-2-lactylate'), Raising Agents (E450i Disodium Diphosphate, E500ii Sodium Hydrogen Carbonate), Skimmed Milk Powder, Wheat starch, Stabilisers (E466 Sodium Carboxymethylcellulose, E412 Guar Gum, E415 Xanthan Gum), Salt, Natural Flavouring, Paprika, Barley malt powder

## PACKAGING

Code	Size	Type	Palletisation
373040	12.5kg	Bag	80

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,630.00
Energy (Kcal)	385.00
Fat (g)	3.01
Fat (of which saturates)(g)	1.81
Available Carbohydrate (g)	83.18
Carbohydrate (of which sugars)(g)	49.19
Protein (g)	4.35
Fibre (g)	2.33
Salt (g)	1.96

## METHOD

Group 1	
Ingredient	KG
Caramel Crème Cake Mix	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
<b>Total Weight:</b>	<b>1.925</b>

## DESCRIPTION

1. Add all ingredients into a bowl fitted with a beater. 2. Mix for 1 minute on low speed. 3. Scrape down. 4. Mix for 4 minutes on medium speed. 5. For loaf cakes, scale at 360g or as required. 6. Bake at 180°C for 40 minutes.

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Cool and dry conditions



### SHELF LIFE

270 days



### TYPE

Powder



### ALLERGENS

Milk, Barley, Wheat



### CATEGORY

Confectionery Mixes



### FINISHED PRODUCT

Cake, Muffin, Sweet good