



## MUFFIN & CRÈME CAKE COMPLETE

### OVERVIEW

Muffin and Crème Cake Complete is the quick and easy way to produce great tasting, moist and tender cakes and muffins.

Requiring only the addition of water and vegetable oil.

### BENEFITS INCLUDE:

- Moist and tender to eat.
- Delicious flavour your customers will love.
- Excellent volume.
- Appetising appearance.
- Excellent shelf life.

For all-round delicious muffins too, inject with Bakels RTU Confectionery Fillings (available in [lemon](#) and [toffee](#)) and top with Bakels Fudgices (available in [chocolate](#), [white](#) and [toffee](#)).

### USAGE

See recipe.

## INGREDIENTS

Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Sugar, Vegetarian Whey Powder (Milk), Milk Protein, Raising Agents (E450i, E501), Whole Egg Powder, Salt, Emulsifiers (E472b, E477, E481), Modified Maize Starch (E1442), Glucose Syrup, Skimmed Milk Powder, Stabiliser (E415), Natural Flavouring

## PACKAGING

Code	Size	Type	Palletisation
373110	12.5kg	Bag	80

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,626.00
Energy (Kcal)	383.00
Fat (of which saturates)(g)	0.98
Available Carbohydrate (g)	83.84
Carbohydrate (of which sugars)(g)	46.04
Protein (g)	7.15
Fibre (g)	1.89
Salt (g)	1.33

## METHOD

Group 1		
Ingredient	KG	%
Muffin and Crème Cake Complete	1.000	100.00
Water	0.480	48.00
Vegetable oil	0.270	27.00
<b>Total Weight: 1.750</b>		

## DESCRIPTION

Crème Cake 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 5 minutes in medium speed. 5. For loaf cakes, scale at 450g or as required. 6. For 18 x 30" trays, scale at 6.5kg. 7. Bake at 160°C for 50-55 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

360 days



### TYPE

Powder



### ALLERGENS

Egg, Milk, Wheat



### CATEGORY

Cake & Sponge Ingredients, Cake & Sponge Mixes



### INGREDIENT FEATURES

Vegetarian, Versatile application



### FINISHED PRODUCT

Cake, Crème Cake, Muffin, Sweet Good