



PLAIN CRÈME CAKE MIX

OVERVIEW

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

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

BENEFITS INCLUDE:

- Moist and tender to eat
- Versatile and robust mix for consistently superior results
- Delicious vanilla flavour your customers will love
- Great volume
- Appetising appearance
- Good shelf life

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

Download brochure [here](#).

USAGE

See recipe.

INGREDIENTS

Sugar, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Vegetarian Whey Powder (Milk), Thickener (Modified Potato Starch), Emulsifiers (E471, E481), Raising Agents (E450(i), E500ii), Wheat starch, Rapeseed Oil, Salt, Stabilisers (E466, E412, E415), Natural Flavouring

PACKAGING

Code	Size	Type	Palletisation
373010	12.5kg	Bag	80

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,664.00
Energy (Kcal)	393.00
Fat (g)	3.79
Fat (of which saturates)(g)	1.76
Available Carbohydrate (g)	83.33
Carbohydrate (of which sugars)(g)	47.27
Protein (g)	4.11
Fibre (g)	2.09
Salt (g)	1.85

METHOD

Group 1	
Ingredient	KG
Plain Crème Cake Mix	1.000
Egg	0.365
Vegetable oil	0.330
Water	0.230
Total Weight: 1.925	

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, Wheat



CATEGORY

Cake & Sponge Ingredients, Cake & Sponge Mixes



INGREDIENT FEATURES

Vegetarian, Versatile application



FINISHED PRODUCT

Cake, Crème Cake, Muffin, Sweet Good