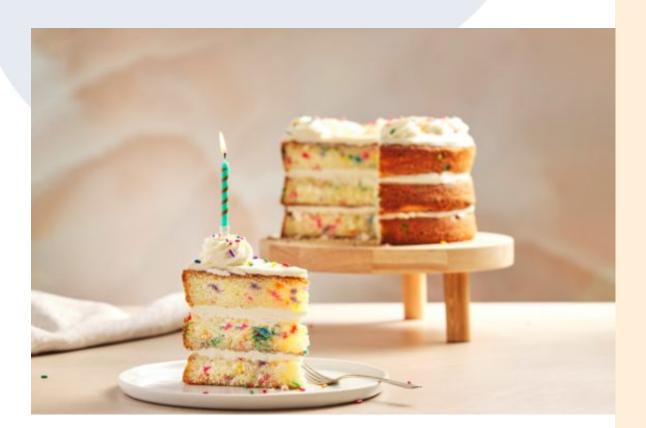


# www.britishbakels.co.uk



# 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	Туре	Palletisation
373010	12.5kg	Bag	80

### **NUTRITIONAL INFORMATION**

Туре	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.

BAKELS			www.british	nbakels.co.uk
	$( \mathbf{k} )$		★	
STORAGE	SHELF LIFE	ТҮРЕ	ALLERGENS	
Cool and dry conditions	270 days	Powde	r Milk, Wheat	
三	90			
CATEGORY	<b>INGREDIENT FEA</b>	TURES	FINISHED PRODUCT	
Cake & Sponge Ingredients, Cake & Sponge Mixes	Vegetarian, Versatile	application	Cake, Crème Cake, Muffin, Sweet Good	

Sponge Mixes