



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Sponge

PLAIN CAKE BASE

INGREDIENTS

Group 1

Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
Total Weight:	1.895

METHOD

Plain Cake Base

1. Using a beater, blend all the ingredients together on slow speed for 1 minute.
2. Scrape down.
3. Beat on second speed for 6 minutes.
4. Scale at approximately 360g into a small loaf tin (or as required).
5. Bake at 182°C (360°F) for approximately 35 minutes.