



BAKELS

BAKERY INGREDIENTS SINCE 1904

Product Information

CRÈME CAKE MIXES

PLAIN - CHOCOLATE - SPECULOOS - CARAMEL - LEMON



Robust, versatile and incredibly tasty!

CRÈME CAKE MIXES

Bakels **Crème Cake Mixes** are quick and easy ways to produce great-tasting, moist and tender cakes, muffins and more - The perfect ingredients for all your core and seasonal cake lines.

- ✓ Moist and tender eat
- ✓ Excellent volume
- ✓ Superb shelf life
- ✓ Delicious flavours your customers will love
- ✓ Appetising appearance
- ✓ Available in Plain, Chocolate, Speculoos, Caramel and Lemon flavours

Flavour and texture to delight!

Same recipe, wide range of flavours

PRODUCT INFORMATION



Packaging

12.5kg bags



Product codes

Plain: 373010 Chocolate: 373020 Lemon 373030
Caramel: 373040 Speculoos: 373045



Shelf life

270 days



Storage

Cool and dry conditions



Applications

Cake, muffin, loaf cake, sweet goods

Base Recipe

Bakels Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
TOTAL	1.925 kg

Method

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.



Happy Birthday!
SOLD BY THE WHOLE OR BY THE
SLICE, TREAT YOUR CUSTOMERS
WITH A CAKE TO REMEMBER

FUNFETTI BIRTHDAY CAKE

INGREDIENTS

Crème Cake

Bakels Plain Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
Bake-stable coloured sprinkles	0.060 kg
TOTAL	1.985 kg

Assembly/Decoration

Bakels White Fudgice	0.750 kg
Butter	0.150 kg
TOTAL	0.900 kg

METHOD

Crème Cake

1. Mix Crème Cake group ingredients into a mixing 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. Scale at 500g into three 8-inch cake tins.
6. Bake at 180°C for 35 minutes.

Assembly/Decoration

1. In a separate bowl, cream together White Fudgice and butter.
2. Take one cooled sponge round and top with 250g of white fudgice buttercream.
3. Take a second sponge round and repeat.
4. Place a third sponge round on top and cover with 200g of white fudgice buttercream.
5. Using 200g of white fudgice buttercream pipe 12 rosettes around the top of the cake and finish with coloured sprinkles and candles.

LEMON & BLUEBERRY CAKE

INGREDIENTS

Crème Cake

Bakels Lemon Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
Fresh blueberries	0.195 kg
TOTAL	2.120 kg

Assembly/Decoration

Bakels Instant Cream	0.110 kg
Water	0.155 kg
Bakels RTU Lemon Cream Filling	0.265 kg
Bakels Fruit Filling - Blueberry 50%	0.250 kg
TOTAL	0.780 kg

You can't beat a classic nostalgic flavour combo

METHOD

Crème Cake

1. Mix Crème Cake group ingredients (except blueberries) into a mixing 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. Gently fold in the blueberries.
6. Scale at 400g into three 9-inch cake tins.
7. Bake at 180°C for 30 minutes.

Assembly/Decoration

1. Add water to a mixing bowl, fitted with a whisk.
2. Over low speed, add the Instant Cream.
3. Scrape down using the whisk.
4. Whip on high speed for 4 minutes.
5. Fold in RTU Lemon Cream Filling into the Instant Cream.
6. Take one cooled sponge round and top with 180g of lemon cream.
7. Take a second sponge round and top with 250g of Fruit Filling – Blueberry 50%.
8. Place a third sponge round on top with 180g of lemon cream over top and sides.
9. Finish with fresh blueberries.



LEMON & POPPY SEED CAKE

INGREDIENTS

Crème Cake

Bakels Lemon Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
Poppy seeds	0.090 kg
TOTAL	2.015 kg

Assembly/Decoration

Bakels White Fudgice	0.700 kg
TOTAL	0.700 kg

METHOD

Crème Cake

1. Mix all Lemon Crème Cake Mix, egg, oil and water into a mixing 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. Fold in the poppy seeds.
6. Scale at 2kg into a 12" x 8" cake frame.
7. Bake at 180°C for 45 minutes.
8. Once cooled slightly, finish with softened White Fudgice and cut into squares.

*White Fudgice
is sooooo versatile!*

COLOUR AND FLAVOUR IT TO
FINISH A WHOLE HOST OF CAKE
PRODUCTS, INCLUDING THIS
IRRISISTIBLE TREAT





What's not to like about Caramel?!

**DELIGHT CUSTOMERS WITH
A DOUBLE-DOSE OF THIS
BOOMING FLAVOUR**

DOUBLE CARAMEL POPCORN CAKE

INGREDIENTS

Crème Cake

Bakels Plain Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
TOTAL	1.925 kg

Assembly/Decoration

Bakels Salted Millionaires Caramel	0.645 kg
Butter	0.085 kg
Popcorn	0.160 kg
TOTAL	0.890 kg

METHOD

Crème Cake

1. Mix Crème Cake group ingredients into a mixing 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. Scale at 500g into three 8-inch cake tins.
6. Bake at 180°C for 35 minutes.

Assembly/Decoration

1. In a separate bowl, cream together 415g of Salted Millionaires Caramel and butter.
2. Take one cooled sponge round and top with 250g of salted millionaires caramel buttercream.
3. Take a second sponge round and repeat.
4. Place a third sponge round on top and cover with 100g of melted Salted Millionaires Caramel.
5. Top with 50g of popcorn and cover with 75g of Salted Millionaires Caramel.
6. Top with 50g of popcorn and cover with 50g of Salted Millionaires Caramel.
7. Finish with 60g of popcorn.

CARAMEL & RASPBERRY CAKE CUP

INGREDIENTS

Crème Cake

Bakels Caramel Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
TOTAL	1.925 kg

Assembly/Decoration

Bakels Fruit Filling - Raspberry 50%	0.640 kg
Bakels Instant Cream	0.330 kg
Water	0.465 kg
Bakels RTU Caramel Sauce	-

METHOD

Crème Cake

1. Mix Crème Cake group ingredients into a mixing 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. Scale at 60g into plain cake moulds.
6. Bake at 180°C for 30 minutes.
7. Once cooled, core out the centre of each cup.

Assembly/Decoration

1. Add water to a mixing bowl, fitted with a whisk.
2. Over low speed, add the Instant Cream.
3. Scrape down.
4. Whip on high speed for 4 minutes.
5. Fill the centre of the cake cup with 20g of Fruit Filling – Raspberry 50%.
6. Pipe a 20g rosette of Instant Cream on top and finish with a drizzle of RTU Caramel sauce.

A bite of delight!

CRÈME CAKE MIXES ARE IDEAL
FOR SMALLER CAKE FORMATS TOO,
PERFECT FOR CUSTOMERS SEEKING
BITE-SIZE PERMISSIBLE TREATS



TRIPLE SPECULOOS CAKE

INGREDIENTS

Crème Cake

Bakels Speculoos Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
Bakels Speculoos Crumbles	0.180 kg
TOTAL	2.105 kg

Assembly/Decoration

Bakels Speculoos Crumbles	-
Bakels Speculoos Spread	-

METHOD

Crème Cake

1. Mix Crème Cake ingredients into a mixing 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. Gently fold in the Speculoos Crumbles.
6. Scale at 700g into 2lbs cake tins or liners.
7. Bake at 180°C for 40 minutes.
8. Once cooled, spin each loaf with softened Speculoos Spread and a sprinkling of Speculoos Crumbles.



SPECULOOS CAKE POT

INGREDIENTS

Crème Cake

Bakels Speculoos Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
TOTAL	1.925 kg

Assembly/Decoration

Bakels Speculoos Spread	2.800 kg
Bakels Instant Cream	0.875 kg
Water	1.125 kg
Bakels RTU Caramel Sauce	0.550 kg
Bakels Speculoos Crumbles	0.550 kg

METHOD

Crème Cake

1. Mix Crème Cake ingredients into a mixing 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. Scale at 700g into 2lb cake tin or liner.
6. Bake at 180°C for 40 minutes.
7. Once cooled, cut the loaf cake into pieces.

Assembly/Decoration

1. In a round pot, pipe 40g of Speculoos Spread into the bottom.
2. Add 20g of the cake pieces.
3. Add water to a mixing bowl, fitted with a whisk.
4. Over low speed, add the Instant Cream.
5. Scrape down using the whisk.
6. Whip on high speed for 4 minutes.
7. Add RTU Caramel Sauce and fold into the Instant Cream.
8. Pipe 40g into the pot.
9. Top with 5g of RTU Caramel Sauce.
10. Sprinkle with Speculoos Crumbles to finish.



Stacks of deliciousness!
 CUTE AND SIMPLE, THESE
 DELIGHTFUL BITE-SIZE TREATS ARE
 AS GOOD ON THE EYE AS WELL AS
 THE TASTE BUDS

CHOCOLATE & DARK CHERRY STACK

INGREDIENTS

Crème Cake

Bakels Chocolate Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
TOTAL	1.925 kg

Assembly/Decoration

Bakels Rich Chocolate Fudgice	0.640 kg
Bakels Fruit Filling - Dark Cherry 70%	0.160 kg
Fresh cherries	-

METHOD

Crème Cake

1. Mix Crème Cake group ingredients into a mixing 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. Scale into 60g into a small plain cake ring.
6. Bake at 180°C for 35 minutes.
7. Once cooled, cut the cake in half and pipe 20g ring of Rich Chocolate Fudgice onto the base with 5g of Fruit Filling – Dark Cherry 70% in the centre.
8. Top with the other half of the cake and repeat.
9. Finish with a fresh cherry.

#1 Flavour

CHOCOLATE IS STILL THE TOP
SEASONAL/LIMITED EDITION FLAVOUR,
DRIVEN BY CONSUMER COMFORT IN
'FAMILIAR FLAVOURS'*



RASPBERRY CHOCOLATE CAKE

INGREDIENTS

Crème Cake

Bakels Chocolate Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
TOTAL	1.925 kg

Assembly/Decoration

Bakels Rich Chocolate Fudgice	0.820 kg
Butter	0.110 kg
Bakels Fruit Filling - Raspberry 50%	-
Fresh raspberries	0.160 kg

METHOD

Crème Cake

1. Mix all Crème Cake group ingredients into a mixing 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. Scale at 500g into three 8-inch cake tins.
6. Bake at 180°C for 35 minutes.

Assembly/Decoration

1. In a separate bowl, cream together 560g of Rich Chocolate Fudgice and butter.
2. Take one cooled sponge round and top with 120g of chocolate fudgice buttercream and 80g of Fruit Filling – Raspberry 50%.
3. Take a second sponge round and repeat above.
4. Place a third sponge round on top and cover with 300g of fudgice buttercream over the top and sides of the cake.
5. Pour over 150g of melted Rich Chocolate Fudgice.
6. Using 130g of chocolate fudgice buttercream, pipe 8 rosettes around the top of the cake and finish with fresh raspberries.

*Innova Market Insights 12 months ending Q1 2022.
'Familiar flavours' influence 47% of consumers (2022, average 11 countries)

*The ultimate
taste sensation!*

THREE DIFFERENT LAYERS
FOR THREE TIMES THE
ENJOYMENT



OMBRÈ CAKE

INGREDIENTS

Crème Cake Layers- Plain, Caramel & Chocolate

Bakels Crème Cake Mix	1.000 kg
Egg	0.365 kg
Vegetable oil	0.330 kg
Water	0.230 kg
TOTAL	1.925 kg

Assembly/Decoration

Bakels White Fudgice	0.225 kg
Bakels Salted Millionaires Caramel	0.225 kg
Bakels Rich Chocolate Fudgice	0.225 kg
Butter	0.135 kg

METHOD

Crème Cake Layers- Repeat for each flavour layer

1. Mix Crème Cake group ingredients into a mixing 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. Scale at 500g into an 8-inch cake tins.
6. Bake at 180°C for 35 minutes.

Assembly/Decoration

1. In a bowl, cream together White Fudgice and 45g of butter.
2. In a separate bowl, mix together Salted Millionaires Caramel and 45g of butter.
3. In a separate bowl, cream together Rich Chocolate Fudgice and 45g of butter.
4. Place the plain cake round onto a cake board and top with the white fudgice butter cream ensuring both the top and sides are covered.
5. Place the caramel cake round on and top with the salted millionaires butter cream ensuring the top and sides are covered.
6. Place the chocolate cake round on and top with chocolate fudgice butter cream ensuring the top and sides are covered.

*Add the wow!
to your crême cakes
today!*

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 **BAKELS**

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