



"Serving Suggestion"

CRÈME & CHOCOLATE CAKE MIX INSTRUCTIONS

CRÈME CAKE

INGREDIENTS	KG
Crème Cake Mix (2702-12)	12.500
Egg	4.375
Vegetable Oil	3.750
Water	2.750
TOTAL	23.375

CHOCOLATE CRÈME CAKE

INGREDIENTS	KG
Chocolate Crème Cake Mix (2703-12)	12.500
Egg	4.375
Vegetable Oil	3.750
Water	2.750
TOTAL	23.375

1. Place the dry mix into a mixing bowl fitted with a beater.
2. Add egg over 1 minute on slow speed.
3. Beat for 3 minutes on medium speed and scrape down.
4. Add oil and water together over 1 minute on slow speed.
5. Scrape down.
6. Mix for 3 minutes on slow speed.
7. At this point add any additional ingredients or flavours as required.
8. Scale off to required size
9. Bake

SCALING, TEMPERATURE AND TIMES

Large Muffins	160-170g (5.5-6oz)
	200°C (400°F.)
	30-35 minutes
Small Muffins	70g (2.5oz)
	200°C (400°F.)
	20-25 minutes
Loaf Cakes	350g (12oz)
	180°C (360°F.)
	40-45 minutes

CRÈME CAKE RECIPES

A time saving pre-mix which is extremely versatile, only requiring the addition of water, egg and vegetable oil.

MUFFINS & LOAF CAKES

APPLE CINNAMON

1. Add 20g of cinnamon to dry mix.
2. Blend through on slow speed.
3. Mix as per basic recipe instructions.
4. Blend in 600g of chopped apple.
5. Sprinkle top with apple and bake.

BLUEBERRY

1. Mix as per basic recipe instructions.
2. Blend in 100g of blueberries per kg of batter.

DOUBLE CHOCOLATE

1. Mix as per chocolate recipe instructions.
2. Blend in 100g of chocolate chips per kg of batter.
3. Sprinkle tops with chocolate chips and bake.

CHOCOLATE & MARSHMALLOW

1. Mix as per basic chocolate recipe instructions.
2. Blend in 85g of chocolate chips and 20g of marshmallows per kg of batter.
3. Sprinkle tops with chocolate chips and marshmallows and bake.

CHOCOLATE FUDGE BROWNIES

INGREDIENTS	KG
Choc. Crème Cake Mix <small>(2703-12)</small>	2.000
Demerara sugar	1.000
Egg	0.700
Oil	0.600
Water	0.440
Chopped walnuts	0.500
TOTAL	5.240

1. Place dry mix and sugar in a bowl fitted with a beater and blend on slow speed.
2. Add egg over 1 minute on slow speed.
3. Beat for 3 minutes on medium speed and scrape down.
4. Add oil and water over 1 minute on slow speed and scrape down.
5. Mix for 3 minutes on slow speed.
6. Add chopped walnuts to the mix and blend through on slow speed.
7. Bake
8. When cool, top with 2kg of prepared chocolate fudge icing mix (recipe card available)

SCALING, TEMPERATURE & BAKING

Scaling	18" X 30 sheet 4.5kg (10lb)
Baking Temperature:	180°C (360°F.)
Baking Time:	40-45 minutes

MANDARIN & LEMON SLICE

INGREDIENTS	KG
Crème Cake Mix <small>(2702-12)</small>	2.250
Egg	0.780
Oil	0.675
Water <small>(Or juice from mandarins)</small>	0.500
Mandarin oranges	0.450
TOTAL	4.655

1. Place dry mix in a bowl fitted with a beater.
2. Add egg over 1 minute on slow speed.
3. Beat for 3 minutes on medium speed and scrape down.
4. Add oil and water/juice over 1 minute on slow speed and scrape down.
5. Mix for 3 minutes on slow speed.
6. Add Mandarin oranges to the mix and blend through on slow speed.
7. Bake.
8. When cool, top with lemon icing (see toppings & fillings recipe card)

SCALING, TEMPERATURE & BAKING

Scaling	18" X 30 sheet 4.5kg (10lb)
Baking Temperature:	180°C (360°F.)
Baking Time:	40-45 minutes