

CRÈME CAKE RECIPES



CREATE GREAT-TASTING CRÈME AND CHOCOLATE CRÈME CAKE

ABOUT THE MIX

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

CRÈME & CHOCOLATE CRÈME CAKE MIX INSTRUCTIONS

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

INGREDIENTS	KG
Choc. 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 as required
8. Scale off to required size
9. Bake

SCALING, TEMPERATURE & BAKING

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

MUFFINS & LOAF CAKE

Mix all below recipes as per basic Crème Cake Recipe

Apple & Cinnamon

1. Add 20g of cinnamon to dry mix
2. Blend Through on slow speed
3. Mix as per basic recipe instructions, blending in 600g of chopped apple
4. Sprinkle tops with apple prior to baking

Blueberry

1. Mix as per basic recipe instructions, adding 100g of blueberries per kg of batter

Double Chocolate

1. Mix as per basic recipe instructions, adding 100g of chocolate chips per kg batter
2. Sprinkle tops with chocolate chips prior to baking

Chocolate & Marshmallow

1. Mix as per basic recipe instructions, adding 85g of chocolate chips and 20g of marshmallows per kg batter
2. Sprinkle tops with chocolate chips and marshmallows prior to baking

CHOCOLATE FUDGE BROWNIES

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 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

18" x 30" Sheet: 4.5kg (10lb)
180°C (360°F) 40-45 minutes

INGREDIENTS	KG
Choc. Crème Cake Mix (2703-12)	2.000
Demerara Sugar	1.000
Egg	700
Oil	600
Water	440
Chopped Walnuts	500
TOTAL	5.240

MANDARIN & LEMON SLICE

1. Place 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/juice over 1 minute on slow speed and scrape down
5. Mix for 3 minutes on slow speed
6. Add Mandarin oranges to mix and blend through on slow speed
7. Bake
8. When cool, spread with lemon icing (see Toppings & Fillings recipe card)

SCALING, TEMPERATURE & BAKING

18" x 30" Sheet: 4.5kg (10lb)
180°C (360°F) 40-45 minutes

INGREDIENTS	KG
Crème Cake Mix (2702-12)	2.250
Egg	780
Oil	675
Water (use juice from mandarins)	500
Mandarin Oranges	450
TOTAL	4.655