



## Crème Cake & Chocolate Crème Cake Mix

Introducing ADM Milling’s delicious Crème Cake & Chocolate Crème Cake Mixes! These time saving pre-mixes are extremely versatile, requiring only the addition of water, egg and vegetable oil to make the base for a huge variety of different cake styles to be enjoyed all year round.

The Crème Cake Mixes are designed with the busy baker in mind, who requires a premium quality multipurpose pre-mix to which additional ingredients can be used to enhance any range offering; including, muffins, loaf cakes, slices, tea cakes and brownies. Step by step instructions for our suggested products can be found with in this booklet.

The Crème Cake Mixes enable bakers to keep up with current bakery trends as they can also be used to create novel and unique products such as irresistibly looking and tasting luxury cupcakes or even themed to suit each seasonal requirements.

## Our Ingredients Bake All the Difference

ADM offers a very comprehensive portfolio of tried-and-tested flours, on-trend specialty milled ingredients, baking mixes and complementary ingredients—all backed by over a century of milling experience. Our bakers, millers and technical experts are at the ready to help you select the right ingredients for better baking results and to achieve your business goals faster.

**91%**  
Of people eat  
cakes, cake  
bars, or sweet  
baked goods<sup>1</sup>

**Different size,  
seasonal flavours  
and formats are  
all vital when  
appealing to  
consumers<sup>2</sup>**

<sup>1</sup>Mintel's 2022 Cakes, Cake Bars and Sweet Baked goods Report UK

<sup>2</sup>Mintel's 2022 Cakes, Cake Bars and Sweet Baked goods Report UK



"Serving Suggestion"

## BASIC CRÈME & CHOCOLATE CAKE MIX INSTRUCTIONS

Ingredients	Kg
Crème Cake Mix (2702-12) or Chocolate Crème Cake Mix (2703-12)	12.500
Egg	4.375
Vegetable Oil	3.750
Water	2.750
<b>Total</b>	<b>23.375</b>

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

## SUGGESTIONS:

### APPLE CINNAMON

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

### BLUEBERRY

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

### DOUBLE CHOCOLATE

1. Mix as per chocolate recipe
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 the basic chocolate recipe
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





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## MUFFINS & LOAF CAKES

### TRIPLE CHOCOLATE

1. Mix as per chocolate basic recipe
2. Add 70g of white, milk and dark chocolate chips to 1kg of cake batter
3. Blend through on slow speed
4. Bake into muffins or loaf cakes
5. Allow to cool and spread/spin a thin layer of melted chocolate
6. Sprinkle on grated chocolate for decoration

### SICILIAN LEMON DRIZZLE

1. Mix as per basic recipe
2. Add 8 grams of Sicilian Lemon flavouring to 1kg of batter
3. Bake into muffins or loaf cakes
4. Pre prepare water icing with the addition of Sicilian Lemon flavour, and drizzle/spin over still warm cakes

### APPLE AND CINNAMON

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

## SLICES

### TRIPLE CHOCOLATE

1. Mix as per chocolate basic recipe
2. Add 70g of white, milk and dark chocolate chips to 1kg of cake batter
3. Blend through on slow speed
4. Bake as normal into 18x30 sheets or foils
5. Allow to cool and spread a thin layer of melted chocolate fudge icing or melted chocolate
6. Sprinkle on grated chocolate for decoration

### SICILIAN LEMON DRIZZLE

1. Mix as per basic recipe instructions
2. Add 8 grams of Sicilian Lemon flavouring to 1kg of batter
3. Bake as normal into 18x30 sheets or foils
4. Prepare water icing with the addition of Sicilian Lemon flavour, and drizzle/spin over still warm cakes

### TOFFEE POPCORN

1. Mix as per basic recipe instructions, toffee popcorn can be added to the cake batter if required
2. Bake as normal into 18x30 sheets or foils
3. Allow to cool
4. Spread melted toffee icing into the sheets and sprinkle over with toffee pieces and popcorn
5. Allow to set and cut into desired sizes

### GIN AND ELDERFLOWER

Ingredients	Kg
Crème Cake Mix <small>(2702-12)</small>	2.500
Egg	0.875
Sunflower Oil	0.750
Water	0.400
Elderflower cordial	0.150
<b>Total</b>	<b>4.675</b>

1. Mix as per basic recipe. Adding elderflower cordial.
2. Bake as normal into 18x30 baking sheets or foils 750g.
3. Once cooled prick the sheet several times.
4. Brush on slightly warmed pre prepared Gin and Elderflower drizzle (see below instructions)
5. Finish by spinning finely with fondant.

### GIN AND ELDERFLOWER DRIZZLE

Ingredients	Kg
Icing sugar	0.200
Elderflower cordial	0.040
Gin	0.040



## CHOCOLATE FUDGE BROWNIES

Ingredients	Kg
Chocolate 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
<b>Total</b>	<b>5.240</b>

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 chocolate fudge icing

## SCALING, TEMPERATURE & BAKING

Scaling	18" X 30 sheet 4.5kg (10lb)
Baking	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
<b>Total</b>	<b>4.655</b>

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

## SCALING, TEMPERATURE & BAKING

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



## CRÈME AND CHOCOLATE CRÈME CUPCAKE INSTRUCTIONS

Ingredients	Kg
Crème Cake Mix (2702-12) or Chocolate Crème Cake Mix (2703-12)	12.500
Cake margarine	3.750
Egg	4.375
Water	2.750
<b>Total</b>	<b>23.375</b>

## CRÈME & CHOCOLATE CRÈME LOWER FAT OPTION

Ingredients	Kg
Crème Cake Mix (2703-12) or Chocolate Crème Cake Mix (2703-12)	12.500
Cake margarine	1.875
Egg	4.375
Water	3.125
<b>Total</b>	<b>21.375</b>

1. Add the mix and cake margarine to a mixer fitted with a beater
2. Blend for 1 minute on slow speed
3. Add egg and water slowly over 1 minute slow speed
4. Scrape down
5. Mix for 3 minutes on medium speed
6. Pipe or drop into cupcakes cases
7. Fill cases to  $\frac{1}{2}$  for flat topped or  $\frac{3}{4}$  full for a peaked raised look
8. Bake

## SCALING & BAKING

Bake temperature:	180°C (365°F.) or 200°C (392°F.) for peaked raised look.*
Baking time:	12-15 minutes according to size

\* Dependant on requirement and size

### TRIPLE CHOCOLATE

1. Mix as per chocolate basic recipe
2. Add 70g of white, milk and dark chocolate chips to 1kg of cake batter
3. Blend through on slow speed
4. Fill cases to half of  $\frac{3}{4}$  full
5. Bake
6. Allow to cool and pipe a whirl of chocolate fudge icing or flood with melted chocolate

### SICILIAN LEMON DRIZZLE

1. Mix as per basic recipe instructions
2. Add 8 grams of Sicilian Lemon flavouring to 1kg of batter
3. Fill cases to half full or  $\frac{3}{4}$  full
4. Bake
5. Prepare water icing with the addition of Sicilian Lemon flavour, and drizzle/spin over still warm cakes

### SALTED CARAMEL/ TOFFEE

1. Mix as per chocolate or plain recipe instructions
2. Fill cases to half full or  $\frac{3}{4}$  full
3. Bake
4. Add 10g of sea salt granules to 1kg of prepared toffee icing
5. Allow cupcakes to cool and pipe a whirl of icing and decorate with toffee icing and finish with toffee pieces



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## LUXURY CRÈME AND CHOCOLATE CRÈME CUPCAKE INSTRUCTIONS

### GIN AND ELDERFLOWER

Ingredients	Kg
Crème Cake Mix (2702-12)	2.500
Egg	0.875
Cake Margarine	0.750
Water	0.400
Elderflower cordial	0.150
<b>Total</b>	<b>4.675</b>

1. Mix as per basic recipe instructions, adding cordial
2. Fill cases to half full or  $\frac{3}{4}$  full
3. Once cooled slightly prick cupcakes with a skewer
4. Brush on slightly warmed pre prepared gin and elderflower drizzle (recipe below)
5. Decorate with icing sugar or spin with melted fondant

### GIN AND ELDERFLOWER DRIZZLE

Ingredients	Kg
Icing sugar	0.200
Elderflower cordial	0.040
Gin	0.040
<b>Total</b>	<b>0.280</b>

### TOFFEE POPCORN

1. Mix as per basic recipe
2. Fill cases to half full or  $\frac{3}{4}$  full
3. Pipe a whirl of toffee fudge icing on cooled cupcakes
4. Decorate with either melted chocolate or toffee fudge icing

### ETON MESS

1. Mix as per chocolate recipe
2. Fill cases to half full or  $\frac{3}{4}$  full
3. Once cooled top cupcakes with a layer of melted chocolate and decorate with crushed white meringues, mini marshmallows, fresh chopped strawberries and spin with melted dark chocolate

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## The Right Products

ADM offers a variety of flours and specialty milled products and continues to develop more—to meet the functional and quality needs of our customers and their customers.

## Excellence That's Baked Right In

ADM provides superior flours and blends to help your baking business succeed, batch after batch and loaf after loaf. We offer the best flours and blends available and deliver the reliability and trust you need to ensure higher quality, better performance and more consistent yields.



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