



GENERAL PURPOSE CAKE MIX

"serving suggestion"

GENERAL PURPOSE CAKE

METHOD:

- ♦ Place mix in machine bowl
- ♦ Gradually add half the water over 1 minute on slow speed
- ♦ Beat for 3 minutes on medium speed
- ♦ Gradually add remaining water on slow speed over 1 minute
- ♦ Scrape down
- ♦ Beat for 3 minutes on medium speed
- ♦ Bake

SCALING/BAKING GUIDELINES

Please see column 2

INGREDIENTS	1 BAG RECIPE			
	kg	g	lbs	oz
General Purpose Cake Mix (741-12)	12	500	27	8
Water	5	550	12	4
TOTAL	18	050	39	12

INGREDIENTS	SMALLER RECIPE			
	kg	g	lbs	oz
General Purpose Cake Mix (741-12)	3	000	7	0
Water	1	330	3	0
TOTAL	4	330	10	0

ADDITIONAL CAKE RECIPES

COCONUT CAKE

Add dessicated coconut to the basic batter at the rate of 100g per 1kg (1 1/2 oz per 1lb) at the end of mixing on slow speed. Sprinkle with dessicated coconut before baking.

Scaling and baking in column 2.

SEED CAKE

Add caraway seeds to the basic batter at the rate of 15g per 1kg (1/4 oz per 1lb) at the end of mixing on slow speed.

Scaling and baking in column 2.

SCALING GUIDELINES

Loaf:	340g (12oz) per 450g (1lb) loaf tin
6" Round Tin:	450g (1lb) per 150mm
Sheet 760 x 455mm:	3650g (8lb) per baking sheet
Slab 255 x 205 x 75:	1250g (2 3/4lb) per slab tin
Slab 405 x 125 x 90:	1600g (3 1/2lb) per slab tin
Gateau:	280g (10oz) per 5" cottage pan

TEMPERATURE GUIDELINES

Loaf:	170°C - 180°C (340°F - 360°F)
6" Round Tin:	170°C - 180°C (340°F - 360°F)
Sheet tin 760 x 455mm:	170°C - 180°C (340°F - 360°F)
Slab 255 x 205 x 75:	170°C - 180°C (340°F - 360°F)
Slab 405 x 125 x 90:	170°C-180°C(340°F - 360°F)
Gateau	170°C - 180°C (340°F - 360°F)

BAKING GUIDELINES

Loaf:	25 - 30 minutes
6" Round Tin:	35 minutes
Sheet 760 x 455mm:	35 minutes
Slab 255 x 205 x 75:	50 minutes
Slab 405 x 125 x 90:	50 minutes
Gateau	50 - 55 minutes



"serving suggestion"



Conversion weights have been rounded off for convenience. Use either **metric** or **imperial** quantities

For customers around the world, ADM draws on its resources - its people, products, and market perspective - to help meet today's consumer demands and envision tomorrow's needs.

www.4flour.co.uk

Freephone
08080 435687

sales4flour@adm.com

GENERAL PURPOSE CAKE MIX

REPEATED GENERAL PURPOSE CAKE

METHOD:

- ♦ Place mix in machine bowl
- ♦ Gradually add half the water over 1 minute on slow speed
- ♦ Beat for 3 minutes on medium speed
- ♦ Gradually add remaining water on slow speed over 1 minute
- ♦ Scrape down
- ♦ Beat for 3 minutes on medium speed
- ♦ Bake

SCALING/BAKING GUIDELINES

Please see column 2

INGREDIENTS	1 BAG RECIPE			
	kg	g	lbs	oz
General Purpose Cake Mix (741-12)	12	500	27	8
Water	5	550	12	4
TOTAL	18	050	39	12

INGREDIENTS	SMALLER RECIPE			
	kg	g	lbs	oz
General Purpose Cake Mix (741-12)	3	000	7	0
Water	1	330	3	0
TOTAL	4	330	10	0

ADDITIONAL RECIPES

CHERRY CAKE

Add washed, dried cherries to the basic batter at the rate of 300g per 1kg (5oz per 1lb) at the end of mixing on slow speed. Also add bread flour at the rate of 60g per kg batter (1oz per 1lb)

Scaling and baking as column 2.

FRUIT CAKE

Add fruit (currants, sultanas, peel as required) to the basic batter at the rate of 375g per 1kg (3oz per 1lb) at the end of mixing on slow speed. Also add bread flour at the rate of 30g per kg batter (1/2 oz per 1lb).

Scaling and baking as column 2.

SCALING GUIDELINES

Loaf:	400g (14oz) per 450g (1lb) loaf tin
6" Round Tin:	500g (1lb 2oz) per 150mm tin
Slab 255 x 205 x 75:	1800g (4lb) per slab tin
Slab 405 x 125 x 90:	2275g (5lb) per slab tin

TEMPERATURE GUIDELINES

Loaf:	170°C - 180°C (340°F - 360°F)
6" Round Tin:	170°C - 180°C (340°F - 360°F)
Slab 255 x 205 x 75:	170°C - 180°C (340°F - 360°F)
Slab 405 x 125 x 90:	170°C - 180°C (340°F - 360°F)

BAKING GUIDELINES

Loaf:	25 - 30 minutes
6" Round Tin:	35 minutes
Slab 255 x 205 x 75:	35 minutes
Slab 405 x 125 x 90:	50 minutes



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ADM Milling Limited, Hyatt Place, 50 - 60 Broomfield Road,



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