



LUXURY CRÈME CAKE RECIPES



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 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

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

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 instructions.
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. Add 20g of cinnamon to 3kg of dry mix.
2. Blend through on slow speed.
3. Mix as per basic recipe, blending in 600g of chopped apple.
4. 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
TOTAL	4.675

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
TOTAL	0.280