

# LUXURY CRÈME CAKE RECIPES



"Serving Suggestion"

CREATE MOUTH WATERING AND EYE CATCHING PRODUCTS WITH OUR LUXURY CRÈME AND CHOCOLATE CRÈME CAKE RECIPES

## ABOUT THE MIX

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

## INSTRUCTIONS

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

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

## SCALING, TEMPERATURE & BAKING

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

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## MUFFINS & LOAF CAKE

### 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 fudge icing or 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

5. Add 20g of cinnamon to 3kg dry mix.
6. Blend through on slow speed.
7. Mix as per basic recipe instructions, blending in 600g of chopped apple.
8. 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 18 x 30 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.
2. Add 8 grams of Sicilian lemon flavouring to 1kg of batter.
3. Bake as normal into 18 x 30 sheets or foils.
4. Pre prepare fondant or water icing with the addition of Sicilian lemon flavour, and drizzle/spin over still warm cakes.

### Toffee Popcorn

1. Mix as per basic recipe, toffee popcorn can also be added to the cake batter if required.
2. Bake as normal into 18 x 30 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 (2702-12)	2.500
Egg	875
Sunflower Oil	750
Water	400
Elderflower cordial	150
<b>TOTAL</b>	<b>4.675</b>

1. Mix as per basic recipe, adding elderflower cordial.
2. Bake as normal into 18 x 30 baking sheets or foils 750g.
3. Once cooled prick the sheet several times.
4. Brush on slightly warmed pre prepared Gin and Elderflower drizzle drizzle, see below recipe.
5. Finish by spinning finely with fondant.

### Gin and Elderflower drizzle

INGREDIENTS	GMS
Icing sugar	200
Elderflower cordial	40
Gin	40
<b>TOTAL</b>	<b>280</b>