

VEGAN FARMHOUSE CAKE MIX*



VEGAN FRIENDLY FARMHOUSE CAKE MIX,
CAN BE MADE PLAIN OR WITH FRUIT

ABOUT THE MIX

The Vegan Farmhouse cake mix* only requires the addition of water. Use this mix to create a wide range of vegan friendly cakes and muffins, try adding dates and walnuts, cherries or raisins and sultanas.

INSTRUCTIONS

FULL BAG - RECIPE

INGREDIENTS	KG
Vegan Farmhouse cake mix* (4340-12)	12.500
Water	5.625
TOTAL	18.125

SMALLER RECIPE

INGREDIENTS	KG
Vegan Farmhouse cake mix* (4340-12)	3.000
Water	1.350
TOTAL	4.350

200g fruit per kg of batter weight or as required.

1. Place mix into machine bowl fitted with a beater.
2. Gradually stream in the water and mix on slow speed for 2 minutes.
3. Scrape down
4. Beat on medium speed for 3 minutes
5. Scrape down
6. Add fruit as required, blending in on slow speed until evenly dispersed.
7. Scale as required and place into tins or sheet trays.

SCALING, TEMPERATURE & BAKING

Loaf Cakes:	400g (14oz)
180°C (356°F)	50-60 minutes
Round 6" tin:	450g (16oz)
180°C (456°F)	50-60 minutes
18x30 sheet:	4.560g (10lb 12oz)
170°C (338°F)	35-40 minutes

Dependant on requirement and size

Product not certified vegan.