



ADM GENOESE CAKE BASE

THIS CLASSIC GENOESE CAKE BASE MAKES LIGHT AND FLUFFY CAKES PERFECT FOR BIRTHDAYS, WEDDINGS, OR ANY OCCASION

ABOUT THE MIX

ADM Genoese cake base only requires the addition of water and oil. Add flavours and colours to the base mix to create an array of celebration cakes, tray bakes or cupcakes.

INSTRUCTIONS

FULL BAG - RECIPE

INGREDIENTS	KG
Genoese Cake Base (4341-12)	12.500
Water 1	5.000
Vegetable oil	1.250
TOTAL	18.750

SMALLER RECIPE

INGREDIENTS	KG
Genoese Cake Base (4341-12)	1.000
Water 1	0.400
Vegetable oil	0.100
TOTAL	1.500

Try adding 100g of desiccated coconut per KG of batter for something a little special.

Or try adding chocolate chips or currants as required.

1. Place mix into machine bowl fitted with a beater.
2. Dry mix for 1 minute.
3. Combine water and oil together add to dry mix slowly and mix for 1 minute on 1st speed.
4. Scrape down.
5. Mix for a further 2 minutes on 2nd speed.
6. Scrape down.
7. Mix for a further 2 minutes on 2nd speed.
8. Scale and bake.

SCALING

- 18x30 baking sheet:** Scale at 4kg
Oblong tray bake foil: 700g
Loaf Cake: Scale at 280g or as required
Cupcakes: 24g - 40g dependant on requirement

TEMPERATURE AND TIME

- Tray bake/sheet:** 190°C (374°F.)
 30-35 minutes
Loaf Cake: 190°C (374°F.)
 35-40 minutes
Cupcakes: 200°C (392°F.)
 18-20 minutes

Dependant on requirement and size