



## APITO ESSENCES – BUTTA VANILLA

### OVERVIEW

A flavouring essence of vanilla flavour with an added 'buttery' note for a variety of cakes, sponges and icings.

### USAGE

As needed, according to taste.

### INGREDIENTS

Water, Natural Flavour, Humectant (1520), Vegetable Oil (antioxidant (307)), Vegetable Gums (413, 415), Milk Solids, Egg Yolk Powder, Salt, Antioxidant (300), Preservative (202)

### PACKAGING

Code	Size	Type	Palletisation
447502	1 KG	Bottle	

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	292.00
Protein (g)	0.60
Fat- Total g	3.90
Fat - Saturated g	0.70
Carbohydrate (g)	4.30
Carbohydrate-Sugars g	0.50
Dietary Fibre g	0.30
Sodium mg	303.00

## METHOD

Group 1	
Ingredient	KG
Bakels Creme Cake Muffin Mix	2.000
Egg	0.700
Water (Variable)	0.450
Apito Butta Vanilla Flavouring Paste	0.075
<b>Total Weight:</b>	<b>3.225</b>
Group 2	
Ingredient	KG
Vegetable Oil	0.550
<b>Total Weight:</b>	<b>0.550</b>

## DESCRIPTION

Rum Gugelhupf (Using Apito Butta Vanilla Flavouring paste) 1. Place Group 1 ingredients into mixing bowl. 2. Blend for approximately 1 minute on low speed. 3. Scrape down. 4. Mix on 2nd speed for 4 minutes. 5. Add Group 2 and blend on low speed until clear. 6. Grease Gugelhupf tins very heavily with butter/margarine. 7. Line tin with flaked almonds so that the flaked almonds stick to the butter/margarine. 8. Fill to just over ½ full with cake batter. 9. Oven temperature 175°C. 10. Dip in Rum Syrup Recipe No. 16603C whilst just warm, then drain.



### STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



### SHELF LIFE

273 days



### TYPE

Bottle



### ALLERGENS

Contains: egg and milk, May be present due to shared equipment: sulphites



### CATEGORY

Flavouring Pastes, Essences & Colours



### FINISHED PRODUCT

Cake, Muffin