



BAKELS RED VELVET CAKE MIX

OVERVIEW

Bakels Red Velvet Cake Mix is a unique flavoured red velvet cake, requires the addition of eggs, water and oil.

INGREDIENTS

Sugar, Wheat flour (thiamine, folate), Cocoa powder, Vegetable Oil (antioxidant (307)), Vegetable fat (vegetable oil (contains palm)), Emulsifiers (471 (contains palm), 477 (contains palm)), Antioxidant (307), Maltodextrin, Potato flour, Milk Solids, Salt, Raising agents (450, 500), Natural Flavour, Colour (120), Vegetable gum (415), Egg Powder

PACKAGING

Code	Size	Type	Palletisation
383771	15 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,710.00
Protein (g)	4.90
Fat- Total g	8.50
Fat - Saturated g	2.60
Carbohydrate (g)	75.40
Carbohydrate-Sugars g	51.50
Dietary Fibre g	3.20
Sodium mg	532.00

METHOD

Group 1	
Ingredient	KG
Water (Variable)	0.270
Egg	0.175
Bakels Red Velvet Cake Mix	1.000
Total Weight: 1.445	
Group 2	
Ingredient	KG
Vegetable Oil	0.140
Total Weight: 0.140	

DESCRIPTION

Bakels Red Velvet Cake 1. Blend Group 1 on low speed for 1 minute. 2. Scrape down. 3. Blend on top speed for 2 minutes. 4. Scrape down. 5. Commence blending on second speed while adding vegetable oil. 6. Mix for a total of 2 minutes (Do not over mix). 7. Deposit 550g into a M11 paper inserted in a 7 inch sponge tin and bake at 200°C for approximately 35 minutes. 8. Alternatively deposit 1kg into a greased 21cm round tin and bake at 160°C for approximately 60 minutes. Notes: This recipe is also suitable for bar cakes, round cakes and cupcakes.



STORAGE

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



SHELF LIFE

182 days



TYPE

Bag



ALLERGENS

Contains: wheat, gluten, egg, milk, May be present due to equipment: soy and sulphites



CATEGORY

Sponge & Cake Premixes



FINISHED PRODUCT

Cake