



Ultimate Crème Cake Mix

AB | MAURI



ULTIMATE COLLECTION

A moist eating, plain cake mix, which is an excellent base with which to make a wide variety of high quality, premium confectionery products.

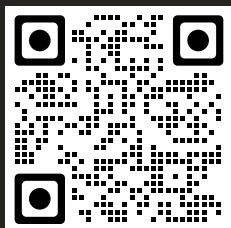
- Contains only natural flavours.
- Has a rich creamy vanilla note, which is neutral enough to be enhanced with other flavour additions.
- Holds up inclusions, such as cherries, enabling production of a wide range of exciting flavours.
- Produces great quality looking cakes which are robust, sliceable and soft eating.
- Suitable for producing loaf cakes, muffins and traybakes.

Just add Egg
Vegetable Oil
Water

Suitable for Vegetarians

Packaging 12.5KG PureCraft™ Bag

Shelf Life 9 Months



www.purecraft-abmauri.com
purecraft@abmauri.com
01604 755 522

@purecraft_abm
 @purecraft_abm
 purecraft-abm

Recipe (kg)

	Small Recipe (kg)	Large Recipe (kg)
Ultimate Crème Cake Mix	1.000	12.500
Whole Egg	0.350	4.375
Vegetable Oil	0.300	3.750
Water	0.225	2.815
Total	1.875	19.065

Method

Place the mix into a mixing bowl fitted with a beater attachment. Combine all the liquids and add to the mixer whilst mixing for 2 minutes on slow speed. Scrape down. Mix for 3 minutes on medium speed. Blend any inclusions through at this stage.

Scaling

Muffins: (Mini) 25g | (Standard) 75g | (Jumbo/Tulip) 120g

Loaf Cakes: 350-400g into a lined loaf cake tin

Traybakes: 4kg into a 455mm x 760mm (18x30") greased and lined baking sheet.

Baking

Muffins: 200°C (400°F) 20-30 minutes

Loaf Cakes: 180°C (360°F) 40-45 minutes

Traybakes: 180°C (360°F) 25-30 minutes

DID YOU KNOW...

The word 'gâteau' is derived from the Old French wastel, meaning 'food'. The first gateaux were simply flat round cakes made with flour and water, but over the centuries these were enriched with honey, eggs, spices, butter, cream and milk.