



Ultimate Lemon Crème Cake Mix

AB | MAURI



ULTIMATE COLLECTION

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

- Contains only natural flavours.
- Fresh lemon fruit pieces give the product a fresh hit of zestiness with each bite.
- 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

Recipe (kg)

	Small Recipe (kg)	Large Recipe (kg)
Ultimate Lemon Crème Cake Mix	1.000	12.500
Whole Egg	0.325	4.065
Vegetable Oil	0.275	3.440
Water	0.210	2.625
Total	1.8100	18.565

Method

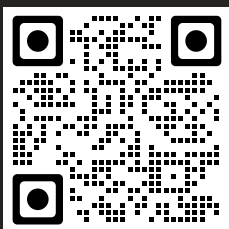
Place the mix into a mixing bowl fitted with a beater attachment. Combine all the liquids and add to the mixer whilst mixing for 2 minutes on slow speed. Scrape down. Mix for 3 minutes on medium speed. Blend any inclusions through at this stage.

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



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DID YOU KNOW...

Lemons used to be so rare that kings used to present them to each other as gifts.