



Vegan Cake Mix

AB | MAURI

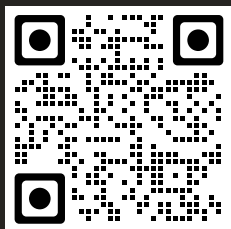


LIFESTYLE COLLECTION




A vegan friendly, moist eating plain cake mix, which is an excellent base with which to make high quality muffins, or other premium confectionery products.

- Vegan Society approved.
- Will hold a whole host of chocolate, fruited or other inclusions.
- Crafted with moistness in mind, to give you that extra soft product.
- Holds up inclusions, such as cherries, enabling production of a wide range of exciting flavours.

Just add	Vegetable Oil Water
Suitable for	Vegetarians & Vegans
Packaging	12.5KG PureCraft™ Bag
Shelf Life	9 Months



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Recipe

	Small Recipe (kg)	Large Recipe (kg)
Vegan Cake Mix	1.000	12.500
Vegetable Oil	0.300	3.750
Water	0.430	5.375
Total	1.730	21.625

Method

Place the mix into a mixing bowl fitted with a beater. Combine all the liquids and add to the mixer over 1 minute on slow speed. Scrape down. Mix for 2 minutes on medium speed. Add any inclusions at this point and blend through.

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...

Alternative egg substitutes for vegan baking include: Bananas, Applesauce, Baking Soda and White Vinegar or Peanut Butter.