

Doc Class:	15003 - Technical Information Sheet (TIS)
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## 10000065, 10000066 - American Crème Cake Mix -TIS

**American Creme Cake Mix** is a powder product requiring only the addition of egg, oil and water to produce a very versatile cake batter with an exceptionally soft, moist clean cutting crumb.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>American Creme Cake Mix</b>	1.000	2	3	<ul style="list-style-type: none"> <li>• Add <b>American Creme Cake Mix</b> to egg in a bowl fitted with a beater.</li> <li>• Beat for 1 minute on 1<sup>st</sup> speed and 3 minutes on 2<sup>nd</sup> speed.</li> <li>• On 1<sup>st</sup> speed, add the oil (or melted butter, if used) and water and mix for 1 minute.</li> <li>• Scrape down and continue mixing for a further 3 minutes on 1<sup>st</sup> speed.</li> <li>• Suggested Scaling Weights:                             <ul style="list-style-type: none"> <li>a) 30" x 18" sheet - 5kg (11lb).</li> <li>b) Small Loaf Cake - 300 g (10½oz)</li> <li>c) Cup Cake - 65g (2¼oz) (plain) - 75g (2½oz) (fruited)</li> </ul> </li> <li>• Baking Times:                             <ul style="list-style-type: none"> <li>a) 30" x 18" sheet - 40 minutes at 180°C (360°F)</li> <li>b) Loaf Cake - 50 minutes at 180°C (360°F)</li> <li>c) Cup Cake - 30 minutes at 195°C (380°F).</li> </ul> </li> </ul>
Whole Egg	0.360	0	13	
Vegetable Oil	0.300	0	11	
Water	0.220	0	8	
<b>Total</b>	1.880	4	3	
<b>ALTERNATIVE RECIPE BUTTER 'MADEIRA'</b>	<b>kg</b>	<b>lb</b>	<b>oz</b>	
<b>American Creme Cake Mix</b>	1.000	2	3	
Whole Egg	0.360	0	13	
Melted Butter (approx. 65°C)	0.360	0	13	
Water	0.160	0	6	
<b>Total</b>	1.880	4	3	

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.