



CLASSIC Hi RATIO UTILITY CAKE MIX

A premium, fine textured and versatile cake mix that delivers moist and light eating cakes. Ideal for a variety of slab cakes, lamingtons and cupcakes.

INGREDIENTS

INGREDIENTS	WEIGHT (KG OR L)
SPONGE MIX	
Mauri Silky Sponge Mix	1.000kg
Egg	0.400kg
Water	0.350 - 0.400kg
Cocoa powder	0.130kg
COFFEE BUTTERCREAM	
Castor sugar	0.200kg
Water	0.120kg
Glucose	0.100kg
Egg yolks	12 pce
Softened unsalted butter	0.600kg
Coffee flavouring 'Trablit'	0.035kg

METHOD

1. Step 1

Combine all ingredients in a bowl.



2. Step 2

Using a whisk attachment, whisk on slow speed for 30 seconds. Scrape bowl.

3. Step 3

Whisk on high speed for 5 minutes. Scrape bowl.

4. Step 4

Whisk on medium speed for 5 minutes.

5. Step 5

Deposit into paper lined cake tins.

6. Step 6

Bake at 190°C until baked through.

7. Step 7

Transfer to a wire rack to cool.

8. Finished Product Shelf Life

Best eaten fresh on day made. Store at ambient temperature.