

CAKE, SPONGE & MUFFIN

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.

BASIC RECIPE

INGREDIENTS

	WEIGHT (KG OR L)
Classic Hi Ratio Utility Cake Mix	1.000kg
Egg	0.200kg
Water	0.400kg

METHOD

- STEP 1

Combine all ingredients in a bowl.
- STEP 2

Using a whisk attachment, whisk on slow speed for 30 seconds. Scrape bowl.
- STEP 3

Whisk on high speed for 5 minutes. Scrape bowl.
- STEP 4

Whisk on medium speed for 5 minutes.
- STEP 5

Deposit into paper lined cake tins.
- STEP 6

Bake at 190°C until baked through.
- STEP 7

Transfer to a wire rack to cool.

FINISHED PRODUCT SHELF LIFE

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