

Classic Universal Utility Cake Mix

Enjoy the delicious taste and versatility of this cake mix. It's moist, soft, and perfect as a plain cake or with the addition of fruits. It's ideal for making slab and block cakes, as well as light fruit and tea cakes.

INGREDIENTS

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Classic Universal Utility Cake Mix	1.000kg
Egg	0.220kg
Water	0.380kg

METHOD

1. Combine all ingredients in a bowl.
2. Using a whisk, blend on slow speed for 1 minute. Scrape bowl.
3. Whisk on high speed for 3 minutes. Scrape bowl.
4. Whisk on slow speed for 1 minute.
5. Deposit into paper lined baking tin.
6. Bake at 170°C until baked through.
7. Transfer to wire rack to cool.

This recipe is a general description of ingredients and method only, for use by qualified experienced baking personnel. It is not a guarantee of any result. You carry all responsibility as to its suitability for your business and for the safety and suitability of the finished product. Baking times and temperatures may vary.