

CAKE, SPONGE & MUFFIN

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.

BASIC RECIPE

INGREDIENTS

Classic Hi Ratio Utility Cake Mix
Egg
Water

WEIGHT (KG OR L)

1.000kg
0.220kg
0.380kg

METHOD

STEP 1

Combine all ingredients in a bowl.

STEP 2

Using a whisk attachment, whisk on slow speed for 1 minute. Scrape bowl.

STEP 3

Whisk on high speed for 3 minutes. Scrape bowl.

STEP 4

Whisk on slow speed for 1 minute.

STEP 5

Deposit into a paper lined baking tin.

STEP 6

Bake at 170°C until baked through.

STEP 7

Transfer to a wire rack to cool.