

## 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	WEIGHT (KG OR L)
Classic Hi Ratio Utility Cake Mix	1.000kg
Egg	0.220kg
Water	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.