

CAKE, SPONGE & MUFFIN

MADELENA CAKE MIX

MAURI Madelena Cake Mix bakes light golden, fine textured cakes and cupcakes.

BASIC RECIPE

INGREDIENTS	WEIGHT (KG OR L)
Cupcakes	
MAURI Madelena Cake Mix	1.000kg
Canola Oil	0.120L
Water	0.650L
Cake frosting	
Cake Frosting Mix	1.000kg
Water	0.160L
Shortening Margerine	0.160kg

METHOD

STEP 1 METHOD (MADELENA CUPCAKES)

Add water, canola oil and MAURI Madelena Cake Mix to bowl.

STEP 2

Blend on low speed for 2 minutes. Scrape down.

STEP 3

Blend on medium speed for 4 minutes.

STEP 4

Scale each cupcake at 75g.

STEP 5

Bake at 185°C for approximately 25 minutes.

STEP 6

Use a palette knife to finish cupcakes with cake frosting. Decorate as desired.

STEP 7 METHOD (CAKE FROSTING)

Combine all ingredients and beat until desired texture is achieved.

STEP 8



Flavour and colour frosting as desired.



CUSTOMER SERVICE

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This recipe is a general description of ingredients and method only, for use by qualified and 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.