



CAKE, SPONGE & MUFFIN, SWEET GOODS

BLOCK CAKE

A premium, fine textured and versatile cake mix that delivers moist and light cakes. Ideal for a variety of slab cakes, lamingtons and cupcakes.



INGREDIENTS

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

METHOD

CAKE MIX

STEP 1

Combine all ingredients in a bowl.

STEP 2

With a whisk, mix for 30 seconds on slow speed. 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.

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

Product Name: Classic Hi Ratio Utility Cake Mix, Product Code: 75677



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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.