



CAKE, SPONGE & MUFFIN, SWEET GOODS

## BUTTER CAKE WITH VANILLA BUTTERCREAM

The ultimate classic butter cake recipe with buttercream frosting. A moist and fluffy cake that's perfect for special occasions or a simple treat to enjoy with a cup of tea.

### INGREDIENTS



#### INGREDIENTS

#### WEIGHT (KG OR L)

##### CAKE

Classic Universal Utility Cake Mix 15KG	1.000kg
Egg	0.200kg
Water	0.350kg
Butter, melted	0.100kg

##### BUTTERCREAM

Butter (room temperature)	0.600kg
Icing Sugar	1.000kg
Thickened Cream	0.100kg
Vanilla	0.020kg

### METHOD

#### CAKE

##### STEP 1

Combine cake mix, egg and water in a bowl.

##### STEP 2

Using a paddle, blend on slow speed for 1 minute. Scrape bowl.

##### STEP 3

Blend on high speed for 3 minutes.

##### STEP 4

Blend on medium speed for 2 minutes.

##### STEP 5

Blend through the melted butter on slow speed for 1 minute.



CUSTOMER SERVICE  
**1800 649 494**

[www.mauri.com.au](http://www.mauri.com.au)

AUSTRALIA  
1 Braidwood Street  
Enfield NSW 2136

NEW ZEALAND  
73-105 Great South Road  
Otahuhu, Auckland 1640

Ph: 0800 937 866

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.



#### STEP 6

Deposit into a paper lined baking tin.

#### STEP 7

Bake at 175°C until baked through.

#### STEP 8

Transfer to wire rack to cool.

### BUTTERCREAM

#### STEP 1

Place butter into a bowl.

#### STEP 2

Using a paddle, blend on high speed, until butter is light and pale in colour.

#### STEP 3

Add the icing sugar and blend on low speed for 2 minutes.

#### STEP 4

Add cream and vanilla, blend on high speed until the mixture is light.

### ASSEMBLY

#### STEP 1

Place one cake top side down onto a cake board.

#### STEP 2

Evenly spread a layer of buttercream over the first cake.

#### STEP 3

Repeat with the remaining layers of cake, applying buttercream between each layer.

#### STEP 4

Decorate as desired with the remaining buttercream.

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

Product Name: Classic Universal Utility Cake Mix, Product Code: 102060