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Baking better together



CAKE, SPONGE & MUFFIN, SWEET GOODS

RED VELVET CAKE

A Red Velvet Cake is a moist and velvety-textured dessert with subtle cocoa flavour and distinctive red crumb, topped with a cream cheese icing, offering a delightful balance of sweetness and a hint of tanginess.



INGREDIENTS

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CAKE

Classic White Blondie Mudcake Mix

Water

Egg

Oil

Cocoa Powder

Pillar Box Red Food Colour

CREAM CHEESE ICING

Fromage Cheesecake Mix

Icing Sugar

Creaming Margarine

Water

WEIGHT

1.000kg

0.480kg

0.210kg

0.180kg

0.040kg

0.020kg

0.500kg

0.500kg

0.100kg

0.150kg

METHOD

CAKE

STEP 1

Combine all ingredients in a mixing bowl.

STEP 2

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

STEP 3

Mix for a further 3 minutes on slow speed.

STEP 4

Deposit into a paper lined baking tin.

STEP 5

Bake at 175°C until baked through.



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.



STEP 6

Transfer to wire rack to cool.

STEP 7

Spread cream cheese icing on top.

CREAM CHEESE ICING

STEP 1

Combine all ingredients in a bowl.

STEP 2

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

STEP 3

Mix on high speed for 5 minutes.

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

Product Name: Classic White Blondie Mudcake Mix 15kg, Product Code: 102061