



MAURI™
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

INGREDIENTS	WEIGHT
CAKE	
Classic White Blondie Mudcake Mix	1.000kg
Water	0.480kg
Egg	0.210kg
Oil	0.180kg
Cocoa Powder	0.040kg
Pillar Box Red Food Colour	0.020kg
CREAM CHEESE ICING	
Fromage Cheesecake Mix	0.500kg
Icing Sugar	0.500kg
Creaming Margarine	0.100kg
Water	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

1800 649 494

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

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