



## BAKELS EGGFREE RED VELVET TREAT CAKE MIX

### OVERVIEW

Instantaneous blend to produce superior quality Red Velvet Cake and muffins. It is a red-pink coloured powder, for the easy preparation of red velvet cake, All you need to add oil and water to bake delicious moist cake.

#### Product Benefits

1. Just 4 minutes mixing time that is very convenient for muffin making.
2. Can be used for making traditional muffins & bar cakes.
3. Formulated to provide excellent eating qualities.

### INGREDIENTS

Refined Wheat Flour (Maida), Sugar, Milk Protein, Milk Solids, Corn starch powder, Dextrose, Raising Agent (INS 500ii, INS 450i), Emulsifier (INS 475, INS 471, INS 477), Thickener (INS 415), Beetroot Powder, Flavour (Cheese), Cocoa Powder, Acidity Regulator [INS 341(i)], Colour (INS 124), Baking Powder

### PACKAGING

Code	Size	Type	Palletisation
	25 KG (5*5)	Kraft bag	

## METHOD

Group 1	
Ingredient	KG
BAKELS EGGFREE RED VELVET TREAT CAKE MIX	1.000
Oil	0.050
Water	0.500
<b>Total Weight: 1.550</b>	

## DESCRIPTION

1. Take Red Velvet Treat and water in the mixing bowl altogether using paddle. 2. Mix for 1 minute on slow speed. 3. After mixing, scrape down the batter and mix it for another 2 minutes on medium speed. 4. Add oil and then mix for 1 minute on slow speed. 5. Pour the batter in the greased tin & bake at temperature 175°C + 5 for 25 – 30 minutes



### STORAGE

Store away from direct heat & sunlight,  
Store in cool, dry & hygienic conditions



### SHELF LIFE

180 days



### TYPE

Powder



### CATEGORY

Cake and Sponge Ingredients  
, Cake and Cookie Mixes



### INGREDIENT FEATURES

Vegetarian



### FINISHED PRODUCT

Brownie, Cake, Cheesecake



### BRANDS

Bakels



### FUNCTION

Cake Mix