



# BAKELS MULTIMIX CAKE MIX

## OVERVIEW

It is an exciting versatile concentrate for preparation of muffins, bar cakes with excellent volume, moist and even texture but most importantly delicious taste.

## INGREDIENTS

Maltodextrin, Sugar, Raising Agent (INS 500ii, INS 450i), Salt, Enzyme

## PACKAGING

Code	Size	Type	Palletisation
	25 KG	Kraft bag	

## METHOD

Group 1			
Ingredient			KG
-			-
Total Weight:			0.000

## DESCRIPTION

1. Take EGG-FREE MULTIMIX CAKE BASE, Flour, Sugar 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 180 + 50C for 20 – 25 minutes.



### STORAGE

Store in cool, dry & hygienic conditions



### SHELF LIFE

365 days



### TYPE

Powder



### CATEGORY

Cake and Sponge Ingredients, Cake Concentrates



### FINISHED PRODUCT

Cake