V 1.4

SWISSBAKE®
INNOVATIVE BAKING SOLUTIONS

RED VELVET ALL IN ONE CAKE MIX

A complete all-in-one dry mix to prepare red velvet-style sponges & cakes.

BAKEQUICK

RED VELVET ALL IN ONE CAKE MIX

SwissBake® BakeQuick Red Velvet All-In-One Cake Mix is a convenient and easy-to-use option for producing red velvet-style cakes, cupcakes, and bases without the need for additional eggs. Cakes made using this mix have a beautiful burgundy color, velvety open texture, and short bite. They also have good stability and volume, making them perfect for layered cakes and pastries. With a convenient recipe requiring only water and oil, **SwissBake® BakeQuick Red Velvet All-In-One Cake Mix** ensures consistent results, making it ideal for all kinds of professional baking applications.

✓ *Consistent dry mix for red velvet-style cakes & sponges*

✓ *No additional egg required*

✓ *Simple recipe. Just add water & Oil*

✓ *Good volume, stability and velvet texture*

BAKER RECIPE

CAKE MIX	1000 gm
Water	600 gm
Veg Oil	100 gm

INGREDIENTS

Wheat Flour, Sugar, Dry Egg Whites, Edible Starch, Sunflower Oil, Cocoa Solids, Milk Solids, Vegetable Beet Root Powder, Raising Agents (E500i, E541), Modified Starch (E1422), Dry Egg Yolk, Emulsifier (E475, E471), Rice Flour, Salt, Colour (E129, E150d),Stabilizer (E415), Nature Identical Flavourings (Vanilla & Cheese).

BAKING METHOD

Use a whisk attachment for mixing. Mix the cake mix and water on slow speed for 1 minute. Scrape the batter and mix again at fast speed for 4 minutes. Add oil while mixing at slow speed for 1 - 2 minutes. Pour the batter into the baking tin. Bake at 170°C - 180°C for 25 minutes to 30 minutes or until baked.

PACK	DOSAGE	STORAGE	SHELF LIFE
20 KG		< 18°C	**12** MONTHS
PAPER BAG	100%	DRY AND HYGIENIC ENVIRONMENT	FROM MFG. DATE