



CRÈME CAKE BASES

Versatile mixes for rich and creamy cake bases & muffins

- ✓ Freeze stable & thaw stable batter
- ✓ Long fresh-keeping quality
- ✓ Provides cream mouthfeel & soft texture
- ✓ Versatile product possibilities

CRÈME CAKE BASES

A premium line of base mixes for making soft, moist, and creamy muffins, dense cream cake bases, and pound cakes. This range has been developed to meet the market's evolving needs and delivers consistent results every time you bake. Its easy-to-follow baking instructions make it ideal for professional chefs and bakers in the foodservice industry.



CRÈME CAKE BASE - VANILLA C12995

A versatile mix to prepare premium quality vanilla flavoured moist & dense creme cakes, muffins and pound cakes.

RECIPE

CRÈME CAKE BASE - VANILLA	1000 gm
Fresh Eggs	350 gm
Vegetable Oil	300 gm
Water	225 gm

INGREDIENTS

Refined Wheat Flour, Sugar, Edible Starch, Veg Oil, Milk Solids, Emulsifier (E471, E472, E322), Raising Agents (E541, E500), Dextrose, Nature Identical Flavourings.



CRÈME CAKE BASE - CHOCO C13005

A versatile mix to prepare premium quality chocolate flavoured moist & dense creme cakes, muffins and pound cakes.

RECIPE

CRÈME CAKE BASE - COCOA	1000 gm
Fresh Eggs	350 gm
Vegetable Oil	300 gm
Water (Approx)	225 gm

INGREDIENTS

Sugar, Wheat Flour, Cocoa Solids, Milk solids, Sunflower Oil, Modified Starch(E1442), Raising agents (E541, E500), Emulsifiers (E471, E477), Corn Starch, Salt, Whey Powder, Nature Identical Flavourings

BAKING METHOD

Use a paddle attachment on the planetary mixer. Add creme cake base mix and eggs into the mixing bowl. Mix at slow speed for 1 minute and at medium speed for 3 minutes. Scrape the batter, add oil and water. Mix at slow speed for 1 minute and at medium speed for 3 minutes. Pour the prepared batter into moulds / trays and bake at 160°C to 180°C for approximately 23 - 25 minutes for Muffins and 35 - 40 minutes for bar cake.

