



## CREME CAKE MIX - RED VELVET

*Complete mix for preparation of Red velvet style moist and dense cream cakes.*

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**SwissBake<sup>®</sup> Cream Cake Mix - Red Velvet** is a specially formulated mix for the production of high-quality Red Velvet Style Cream Cakes. This versatile mix can be used for a variety of applications, including loaf cakes, sheet cakes, round cakes, and muffins, making it an excellent choice for professional bakers and confectioners. The cream cake made using this mix has a rich, moist, and dense texture with good stability, making it perfect for layered cakes and pastries.

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*Versatile mix for red velvet-style cream cakes*

*Rich, moist, soft and dense texture with short bite*

*Simple and convenient bakers recipe*

*Consistent results during every application*

### BAKER RECIPE

CAKE MIX	1000 gm
Fresh Eggs	350 gm
Vegetable Oil	300 gm
Water	225 gm

### INGREDIENTS

Refined Wheat Flour, Sugar, Edible Starch, Veg Oil, Cocoa Solids, Milk Solids, Emulsifier (E471, E472, E322), Raising Agents (E541, E500), Dextrose, Food Colour (E129), 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 for approximately 25 - 28 minutes for Muffins and 35 - 40 minutes for bar cake.

