



## CARAMEL CAKE MIX

### OVERVIEW

This mix produces caramel flavoured cakes with a style and texture similar to mud cakes

### INGREDIENTS

Sugar, Wheat Flour, Flour- Hi Ratio, Maltodextrin, Whole Egg Powder, Whey Powder, Vegetable Oil, Raising Agents (450, 500), Salt, Flavour, Colour (150d), Emulsifiers (471, 477), Stabiliser (415), Acidity Regulator (327), Antioxidant (330), Folic Acid

### PACKAGING

Code	Size	Type	Palletisation
3806-51	15kg	Plastic Bag	

### METHOD

Group 1	
Ingredient	KG
Bakels Caramel Cake Mix	1.000
Water	0.390
Oil	0.200
<b>Total Weight:</b>	<b>1.590</b>

## DESCRIPTION

1. Place all ingredients in a mixing bowl with a beater attached. 2. Mix at a low speed for 1 minute. 3. Scrape down sides and continue mixing on second speed for 5 minutes. 4. Shift to first speed and continue mixing for a further minute. 5. Bake at 180°C until baked.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

12 Months (365) days



### TYPE

Powder



### ALLERGENS

Gluten, Milk Products



### CATEGORY

Cake Mixes, Cakes, Muffins & Slices



### INGREDIENT FEATURES

Halal