



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
Total Weight: 1.590	

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

Cakes, Muffins & Slices, Cake Mixes



INGREDIENT FEATURES

Halal