



CRÈME CAKE MUFFIN MIX

OVERVIEW

Bakels Crème Cake Muffin Mix Muffin is the quick and easy way to produce great tasting, moist and tender cakes, loaves, and American-type cake muffins.

Requiring only the addition of water, eggs, and vegetable oil.

PRODUCING BENEFITS INCLUDE:

- Moist and tender to eat.
- Delicious flavour your customers will love.
- Excellent volume.
- Fine even texture.
- Excellent shelf life.
- Custom flavour range.

A variety of flavoured muffins, high-class bar, or loaf-type cakes can be obtained by adding to the base recipe.

For an all-around delicious fruity taste, inject with Bakels Fruit Filling Range (available in [Apricot](#), [Blueberry](#), [Boysenberry](#), [Cherry](#), [Lemon](#), [Pear](#), and [Strawberry](#)) and top with various Bakels flavoured and coloured icings.

USAGE

For the preparation of top-quality moist cakes, loaves, and American type cake muffins.

INGREDIENTS

Sugar, Wheat Flour, Vegetable Oil, Whey Powder, Modified Starch (1422), Raising Agent (450,500), Salt, Emulsifiers (471, 477), Stabiliser (415), Flavour, Acidity Regulator (327), Antioxidant (330)

PACKAGING

Code	Size	Type	Palletisation
3822-51	15kg	Plastic Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kcal)	408.00
Energy (kj)	1,706.00
Protein (g)	4.40
Fat (g)	8.40
Saturated (g)	3.50
Carbohydrate (g)	77.30
Sugars (g)	46.70
Dietary Fibre (g)	1.60
Sodium (mg)	829.00

METHOD

Group 1	
Ingredient	KG
Water	0.450
Eggs	0.700
Bakels Crème Cake Muffin Mix	2.000
Soybean Oil	0.560
Total Weight: 3.710	

DESCRIPTION

1. Place water, eggs, and Bakels Crème Cake Mix in a mixing bowl. 2. Blend for 1 minute at a slow speed. 3. Scrape down sides and continue mixing on second speed for a further 4 minutes. 4. Blend in soybean oil at a low speed. 5. Bake at 180°C.



STORAGE

Cool, Dry & Dark Conditions



SHELF LIFE

12 Months (365) days



TYPE

Powder



ALLERGENS

Gluten, Milk



CATEGORY

Cakes, Muffins & Slices, Muffins &
Scones



INGREDIENT FEATURES

Halal



FINISHED PRODUCT

Cake, Cake Loaves, Muffin