



## MOIST WHITE CAKE MIX

### INGREDIENTS

Sugar, Wheat Flour, Vegetable Oil, Emulsifier (471, 477), Whole Milk Powder, Raising Agents (450, 500, 541), Salt, Stabiliser (412, 410), Flavours, Acidity Regulator (330), Folic Acid

### PACKAGING

Code	Size	Type	Palletisation
3878-51			

### METHOD

Group 1	
Ingredient	KG
Water	0.800
Soyabean Oil	1.760
Egg Pulp	1.600
Bakels Moist White Cake Mix	4.000
<b>Total Weight:</b>	<b>8.160</b>

## DESCRIPTION

1. Place the water, soyabean oil, and egg pulp into a mixer fitted with a beater or paddle. 2. Add Bakels Moist White Cake Mix and mix at a slow speed for 30 seconds. 3. Scrape down sides and continue mixing on second speed for 4 minutes. 4. Scrape down sides and deposit mixture into a lined high-sided cake tray and spread evenly with a palette knife. 5. Bake at 160°C for approximately 1 hour.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

9 Months (270) days



### TYPE

Powder



### ALLERGENS

Gluten, Milk



### CATEGORY

Cakes, Muffins & Slices, Cake Mixes



### INGREDIENT FEATURES

Halal