



# PLAIN LOAF CAKE MIX

## INGREDIENTS

Sugar, Wheat Flour, Whole Egg Powder, Skim Milk Powder, Raising Agents (450, 500), Salt, Free Flow Agent (170), Maize Starch, Folic Acid

## PACKAGING

Code	Size	Type	Palletisation
3722-51		Plastic Bag	

## METHOD

Group 1	Ingredient	KG
	Bakels Plain Loaf Cake Mix	1.000
	Oil	0.270
	Water	0.413
	TOTAL WEIGHT	1.683
		<b>Total Weight: 3.366</b>

## DESCRIPTION

1. Place Group 1 ingredients in a mixing bowl.,2. Mix for 1 minute on slow speed.,3. Scrape down then mix for 2 minutes on slow speed.,4. SCALE WEIGHT: 450g into small loaf tins.,Bake at 180°C for approx. 45 minutes.



### STORAGE

Cool, Dry & Dark Conditions



### SHELF LIFE

12 Months (365) days



### TYPE

Powder



### ALLERGENS

Gluten, Egg, Milk



### CATEGORY

Cakes, Muffins & Slices, Loaf Mixes



### INGREDIENT FEATURES

Halal