



# **GLUTEN FREE VANILLA CAKE**

## **INGREDIENTS**

Sugar, Maize Starch, Rice Flour, Vegetable Oil, Modified Starch (1422,1442), Emulsifier (471, 477), Salt, Raising Agents (450, 500), Natural Vanilla Flavour, Free Flow Agent (170), Stabiliser (415), Colour (100)

## **PACKAGING**

Code	Size	Туре	Palletisation
3897-30		Plastic Bag	

## **METHOD**

Group 1	
Ingredient	KG
Bakels Gluten Free Vanilla Cake Mix	0.350
Milk	0.150
Soften Butter	0.060
Eggs	0.100
TOTAL WEIGHT	0.660
	Total Weight: 1.320



#### **DESCRIPTION**

Put Group 1 ingredients in a mixing bowl and mix at low speed for 1 minute. Scrape down. Mix at medium speed for 2 minutes. Scale weight is as required. ( All the above mix into a 20cm round tin) Bake at 180°C for 40 minutes approximately.



**STORAGE** 

SHFLF LIF

 $\frac{1}{2}$ 

**TYPI** 

Cool, Dry & Dark Conditions

12 Months (365) days

Powder

Cakes, Muffins & Slices, Gluten Free



Gluten Free, Halal