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## 10000065, 10000066 - American Crème Cake Mix -TIS

**American Creme Cake Mix** is a powder product requiring only the addition of egg, oil and water to produce a very versatile cake batter with an exceptionally soft, moist clean cutting crumb.

### Recipe

American Crème Cake Mix – 1.000 kg  
 Whole Egg – 0.360 kg  
 Vegetable Oil – 0.300 kg  
 Water – 0.220 kg

### Recipe: Butter Madeira

American Crème Cake Mix – 1.000 kg  
 Whole Egg – 0.360 kg  
 Melted Butter (approx.65°C) – 0.360 kg  
 Water – 0.160 kg

### Make up Instructions:

1. Add American crème cake mix to egg in a bowl fitted with a beater and beat for 1 min on slow speed and 3mins on fast speed.
2. Add the Oil (or melted butter) and water and mix for 1min on slow speed, scrape down and mix for a further 3 mins on slow speed.
3. Deposit as required.

### Scaling Suggestions & Baking Times (approx.):

- Baking Temperatures 180°C/360°F (Fan Assisted 160°C / 320°F)
- 18x30 Sheets - Deposit between 4-5kg for 40-50 min
- 800g Gateaux for 50-60 mins
- 400g Loaf cake - for 40-50 mins
- 120g Muffin – Bake for 30-35 mins
- 50g Cupcakes - Bake for 25-30 mins

Note: other flavours available in this range.

### Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue.

However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.