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## 10000076, 10000077, 10000079 - American Crème Cake Concentrate - TIS

**American Crème Cake Concentrate** is a powder concentrate for the production of a versatile batter suitable for making authentic American creme cakes, pound cakes, muffins and puddings with a moist, light crumb. Both the batter and finished products are freeze/thaw stable.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>American Crème Cake Concentrate</b>	1.000	2	3	<ul style="list-style-type: none"> <li>• Blend <b>American Crème Cake Concentrate</b>, sugar and flour together in a machine bowl fitted with a beater.</li> <li>• Add eggs to powder.</li> <li>• Beat for 1 minute on 1<sup>st</sup> speed and 3 minutes on 2<sup>nd</sup> speed.</li> <li>• On 1<sup>st</sup> speed, add the vegetable oil (or melted butter, if used) water mixture and mix for 1 minute.</li> <li>• Scrape down and continue mixing for a further 3 minutes on 1<sup>st</sup> speed.</li> <li>• Suggested Scaling Weights: 30" x 18" sheet - 5kg (11lb). Small Loaf Cake - 300g (10½oz). Cup Cake - 65g (2¼oz).</li> <li>• Baking Times: 30" x 18" sheet - 40 minutes at 180°C (360°F). Loaf Cake - 50 minutes at 180°C (360°F). Cup Cake - 30 minutes at 190°C (380°F).</li> </ul>
Heat Treated Cake Flour	0.540	1	3	
Caster Sugar	1.500	3	5	
Whole Eggs	1.100	2	7	
Vegetable Oil	0.900	2	0	
Water	0.660	1	7	
<b>Total</b>	5.700	12	9	
<b>ALTERNATIVE RECIPE - BUTTER 'MADEIRA'</b>				
<b>American Crème Cake Concentrate</b>	1.000	2	3	
Heat Treated Cake Flour	0.540	1	3	
Caster Sugar	1.500	3	5	
Whole Eggs	1.100	2	7	
Melted Butter (approx. 65°C)	1.100	2	7	
Water	0.460	1	0	
<b>Total</b>	5.700	12	9	

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.