



ALICE'S CAKE 10

Cake mix to make soft baked cakes that maintain their own texture for a long time. Quick and easy to use: you will only have to add fats and water. Excellent results with the addition of chocolate drops, dried fruit, raisins, etc. to enrich and customize your own cake. Also available in chocolate version.

PRODUCT DETAILS

COD 01070447

CLAIMS

No palm oil

DIRECTIONS FOR USE

ALICES CAKE 2 kg

Oil 750-800 g

Water 750-800 g

Beat all ingredients in a planetary mixer with paddle or heavy wires whip at medium speed for 5 minutes. Place the mixture in to the proper moulds, filling them only for 2/3 and bake at 180-200°C.

Time: according to size and type of oven.

NOTICE:

As choice, it is possible to add orange or lemon peels at the end of the mixing.

In order to produce fruit cake, it is advisable to add to the a.m. recipe 200 g of wheat flour so that the fruit will remain on the surface of the cake during baking.

TECHNICAL DENOMINATION

semifinished product for bakery uses.

ALLERGENS / CONTAMINATIONS

ALLERGENS



CONTAMINATIONS

