

CAKE EXTRA

Balanced mix for the making of cakes



TIPS

PRODUCT ADVANTAGES

- > A mix for making all sorts of traditional cakes (savoury cake, madeleines, pound cake, marbled cake, etc.).
- > Can be labelled "butter" if the recommended recipe is used.
- > Excellent support for fruits in fruit cakes.
- > Very good shelf-life.

- For a more premium appearance, don't hesitate to present them in paper tulip-shaped moulds.
- Remember to cover the products with film to stop them from drying out.
- Make a variety of recipes (cakes, pound cakes, madeleines) and formats (family-size and individual) to boost your sales.

Tips for preparing madeleines:

- Ingredients: 1 000 g of Cake Extra - 300 g of eggs - 500 g of melted butter (100°C) - 100 g of water.
- Beat the Cake Extra mix with the eggs and the water for 5 min. in 1st speed using the leaf attachment. Add the melted butter and mix in 2nd speed to obtain a smooth batter.
- Baking: Fan oven for 10 min. at 170°C - Deck oven for 8 min. at 230°C.

simplifiez votre quotidien

Moul-Bie



CAKE EXTRA



1 000 g

Cake Extra



500 g

Softened fat (butter or margarine)



500 g

Whole fresh eggs

Tips for making a Fruitcake

Put all the ingredients except the fruits into the mixer.
Mix in 1st speed with the leaf paddle for 1 min., then 3 to 4 min. in 2nd speed.
Incorporate the candied fruits and raisins.
Grease a cake mould or line with baking paper, pour the mix into it (400 g of mix for a 1 l mould).



40 to 45 min.

Deck oven: 170°C (+/- 20°C)

All times stated must be adapted depending on the equipment used.

Ingredients

Wheat flour - Sugar - Raising agents: E450 E500 - Emulsifier: E471 - Thickener: E412 - Colour: carotenes from natural origin.

May contain egg, soya, milk and sesame seeds.

Nutrition declaration

per 100 g of mix

Energy (kJ)	1 522
Energy (kcal)	359
Fat (g)	1,0
of which saturates (g)	0,4
Carbohydrate (g)	80,8
of which sugars (g)	40,4
of which starch (g)	40,4
Fibre (g)	2,3
Protein (g)	5,5
Salt (g)	0,40



TOGETHER FOR
TASTE