

ALICE'S CAKE

PASTRY ALICE'S CAKE

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.



MODALITÀ D'USO



Cakes

DETTAGLI PRODOTTO

Codice prodotto 01070447

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Cereals



Eggs



Milk

Cross-contaminations



Soybeans



Nuts



Mustard

INFO

Claims

No palm oil

Details

irca
GROUP

Extraordinary
made simple.

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Description

mix in powder for the preparation of cakes.

Denomination

semifinished product for bakery uses.

Directions for use

ALICE'S 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.



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