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 avalaible in chocolate version.



MODALITÀ D'USO

Cakes

DETTAGLI PRODOTTO

Codice prodotto 01070447

ALLERGENI/CROSS CONTAMINAZIONI

Allergens

Cereals

irca GROUP
Extraordinary made simple.

Eggs

Milk

Cross-contaminations

Soybeans

Nuts

Mustard

INFO

Claims
No palm oil

Details
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.

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.