

BEEHONEY CAKE MIX

SwissBake[®] BeeHoney Cake Mix is a unique complete cake mix specially formulated for the preparation of thin layered honey cakes. Our honey cake mix features a blend of finest spices & molasses that preserves the genuine sweet, caramelized flavours of traditional thin-layered honey cakes.

SwissBake[®] BeeHoney Cake Mix is meticulously crafted to capture the authentic essence of traditional thin layered honey cakes. With our mix, you can eliminate the need for labour-intensive recipes and time-consuming ingredient sourcing. Our cake mix allows you to focus on your culinary expertise while delivering the quality your customers expect.

You can rely on our mix for consistent results during every baking application.

While our cake mix ensures an authentic base, it also offers you the flexibility to showcase your creativity. Customize your cakes with a variety of delectable frostings, adding your unique touch to this classic dessert.

Whether you are a professional or commercial baker, your traditional honey cakes made using **SwissBake[®] BeeHoney Cake Mix** will always meet the highest standards.



BAKER RECIPE

BEEHONEY CAKE MIX	1000 gm
Water	300 gm
Honey	250 gm

INGREDIENTS

Refined Wheat Flour, Castor Sugar, Brown Sugar, Malt Flour, Vegetable Oil (Sunflower), Milk Proteins, Wheat Starch, Dry Molasses, Milk Solids, Raising agents (E450, E500), Barley Malt, Spices, Salt, Natural Color (E160a).

BAKING METHOD

Use paddle attachment on a planetary mixer. Combine **SwissBake[®] BeeHoney Cake Mix**, Water and Honey in a mixing bowl. Mix for 1 minute on slow speed and then 1 minute on medium speed until a smooth mixture is formed. Preheat oven to 230°C (450°F). Spread the batter on a parchment lined sheet (4 - 5 mm thick) Bake for 7 - 8 minutes at 220°C until golden brown and firm. Cool completely, Cut into desired shapes and layer with your choice of filling.

