



## CRÈME CAKE BASE MIX - SPICY FRUIT

The **SwissBake® Crème Cake Base Mix - Spicy Fruit** is a unique complete mix that incorporates a secret combination of spices and fruity flavours to give your cake bases a unique spicy fruity taste. The complete mix has been formulated by our team of Swiss experts for convenience in a commercial baking setup. The mix only requires additional water, oil & fresh eggs to create consistent spicy fruit flavoured cake bases.



Additionally, its advanced formula allows the baked product to have a longer shelf life while preserving its softness & freshness. With this versatile mix, you can add inclusions of your own choice and make a wide range of baked goods including:

- ✓ Pound cakes
- ✓ Tea cakes
- ✓ Bar cakes
- ✓ Cream cake bases
- ✓ Muffins
- ✓ Bundt cakes

This cake mix is highly recommended for professional bakers, commercial bakeries, confectioners and pâtisseries seeking to deliver a fusion of spicy-fruity delights to their clientele.



### BAKER RECIPE

CAKE MIX	1000 gm
Fresh Eggs	350 gm
Vegetable Oil	300 gm
Water	225 gm

### FRUIT MIX SUGGESTION (850 gm) for 1 kg mix:

Raisins 200 gm | Diced Dried Apricot 50 gm | Mixed Citrus Peel 50 gm  
 Cherries 100 gm | Dates 100 gm | Walnuts 300 gm | Cashew 50 gm

### INGREDIENTS

Refined Wheat Flour, Sugar, Edible Starch (Wheat, Rice), Vegetable Oil (Sunflower), Milk Solids, Modified Starch (E1422), Emulsifier (E471, E472), Raising Agents (E451, E500), Spices, Dry Molasses, Dextrose, Stabiliser (E415), Emulsifier (E322), Nature Identical Flavouring (Vanilla, Mix Fruit).

### BAKING METHOD

Use a planetary mixer with a paddle attachment. Combine **SwissBake® Spicy Fruit Cream Cake Base** and Fresh eggs in a mixing bowl. Mix on slow speed for 1 minute. Scrape the batter and mix on medium speed for 3 minutes. Add water, oil to the batter, and mix on slow speed for 1 minute. Scrape the batter and mix again on medium speed for 3 minutes. (Optional) Add dry fruits, nuts or chocolate chips of your choice (15% - 20%) and mix on slow speed for 1 minute. Pour the batter in the desired mould. Bake at 175°C - 180°C for 25 - 35 minutes until fully baked.

