



## EF CAKE BROWNIE MIX

*A complete, dark chocolate mix for preparing premium quality cake style brownies.*

## EF CAKE BROWNIE MIX

**SwissBake<sup>®</sup> Cake Brownie Mix** is a unique complete mix for preparing dark and rich cake style brownies.

This product is the amalgamation of two of the most loved desserts, cakes and brownies. So on one hand you have the dense, soft cake-like texture and on the other, the distinctive intense chocolate flavour of brownies. This unusual combination is as visually appealing as the rich flavour of the superior quality cocoa and the smooth, soft mouth feel. Create your very own signature cake brownie by adding dry fruits, walnuts, chocolate chips and treat your customers to different variants of this versatile dessert.

**SwissBake<sup>®</sup> Cake Brownie Mix** is convenient, easy to use and it is an excellent addition to your product offerings. It naturally has a long fresh keeping quality and is therefore a good product to package and sell.



- ✓ *Rich and intense chocolate flavour.*
- ✓ *Made with dark dutch cocoa.*
- ✓ *Dense and cakey texture.*
- ✓ *Convenient complete mix.*

### BAKER RECIPE

CAKE BROWNIE MIX	1000 gm
Water	380 gm
Oil	340 gm

### INGREDIENTS

Wheat Flour, Sugar, Cocoa Solids, Edible Starch, Milk Solids, Raising Agents (INS 500, INS 541) Emulsifier & Stabilizer (INS 475, INS 471, INS 415), Iodised Salt, Nature Identical Flavouring.

### BAKING METHOD

Add brownie mix and water in a mixing bowl. Using the paddle attachment on a planetary mixer, mix on slow speed for 1 minute. Add oil and mix on slow speed for 1 minute. Scrape the batter and mix again on medium speed for 3 minutes. Pour the batter in a baking tray. Bake at 160°C for approximately 35 minutes for 500 gm of batter.

