

# RASPBERRY VELVET CAKE MIX



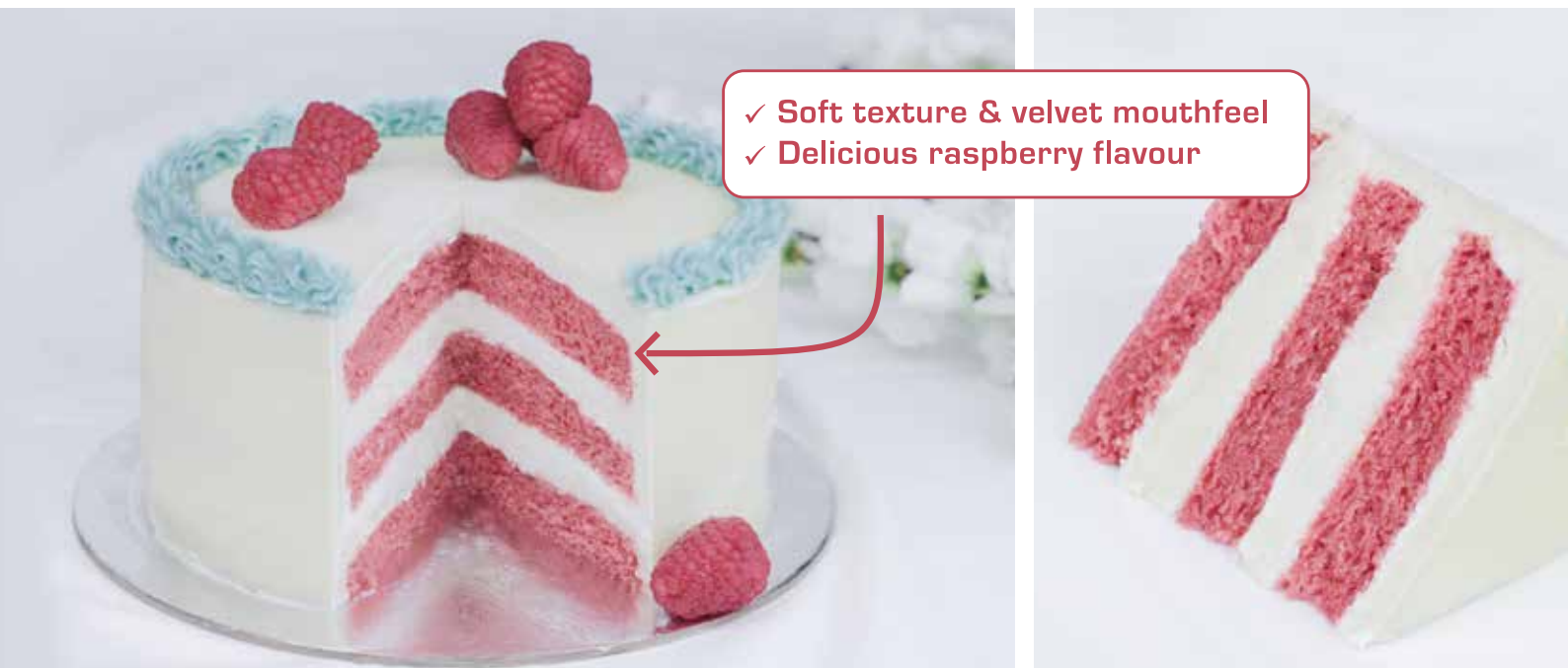
PREMIX FOR PREPARING RASPBERRY FLAVOURED SPONGES & CAKES

- ✓ Quick and convenient preparation
- ✓ Consistent result in every application
- ✓ Versatile baking possibilities
- ✓ Unique taste and flavor profile
- ✓ Egg less formulation

 **SWISSBAKE**<sup>®</sup>  
INNOVATIVE BAKING SOLUTIONS

## RASPBERRY VELVET CAKE MIX

SwissBake(R) Raspberry velvet cake mix is a complete mix for the preparation of appealing pink coloured eggless Raspberry cakes with rich velvety texture and delightful raspberry flavour. The mix imparts an excellent soft texture and velvet mouthfeel to the product and is perfect for preparation of sponges, bar cakes, muffins and cake pops. The cake has good stability for layering and ensures consistent production every time you bake using this mix.



Raspberry velvet cake goes well with cream cheese or white chocolate toppings or layering. The simplified recipe makes it easy to prepare and recommended for use by professional and commercial bakers looking for unique products to surprise their customers.

### Baker Recipe

RASPBERRY VELVET CAKE MIX	1000 gm
Water	550 gm
Vegetable Oil	200 gm

### Ingredients

Wheat Flour, Sugar, Milk Solids, Starch, Skimmed Milk, Cocoa Solids, Raising Agents (INS 500ii, INS 541), Emulsifier and Stabilizer (INS 475, INS 471, INS 415), Salt, Beet Root Powder, Natural Identical Flavourings Vanilla & Raspberry.

### Baking Method

Using a whisk attachment on a planetary mixer, blend the Raspberry Velvet Cake Mix with water at slow speed for about a minute. Scrape the batter and mix again for 3 minutes on high speed. Scrape again, add oil and again mix at slow speed for another 2 minutes. Pour the prepared batter on a baking tray or tin and bake at 160°C for about 25 to 30 minutes.



PAPER BAG  
(1kg X 20)



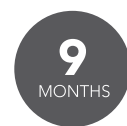
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STORAGE



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