

RED VELVET CAKE MIX - VEG



For red velvet cake with real cheese powder inside

- + Made using real cheese powders
- + No artificial color or preservatives
- + Quick and convenient preparation
- + Consistent result in every application

 **SWISSBAKE**[®]
INNOVATIVE BAKING SOLUTIONS

CODE : V13337

EGG  **FREE**

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RED VELVET CAKE MIX - VEG

SwissBake Red Velvet Cake Mix -Veg is a convenient mix to make naturally coloured red velvet cake with excellent cheesy taste. This mix is specially formulated to provide excellent eating qualities of the end product and impart good volume and texture.



Baker Recipe

RED VELVET CAKE MIX - VEG	1000 gm
Water	424 gm
Shortening Oil / Sunflower oil	250 gm

Ingredients

Wheat flour, Sugar, Cheese powder, Edible starch, Cocoa solids, Milk solids, Vegetable powder, Raising agents (E500ii, E542), Emulsifier (E475, E471), Salt, Stabilizer (E415), Nature identical flavourings

Baking Method

Blade : Whisk	
Blend cake mix and water	
Mix at slow speed	1 min
Scrap the batter and mix at medium speed	2 min
Add oil while mixing at slow speed	1 min
Again mix on medium speed for	2 min
Pour into baking tin	
Baking Temp	180° C to 200° C
Baking time	25 min to 30 min

PACK



PAPER BAG

DOSAGE



100%

STORAGE



DRY AND HYGIENIC ENVIRONMENT

SHELF LIFE



FROM MFG. DATE