



EF RED VELVET CAKE MIX - VEG

For red velvet cake with real cheese powder inside.

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SwissBake® EF Red Velvet Cake Mix -Veg is a convenient mix to make egg-free 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.



- ✓ Made using real cheese powder.
- ✓ No artificial color or preservatives.
- ✓ Quick and convenient preparation.
- ✓ Consistent result in every application.

BAKER RECIPE

EF 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, E541), Emulsifier (E475, E471), Salt, Stabilizer (E415), Food Colour (E129).

BAKING METHOD

Use a whisk attachment for mixing. Mix the cake mix & water on slow speed for 1 minute. Scrape the batter & again mix on medium speed for 2 minutes. Add oil while mixing on slow speed for 1 minute. Again mix on medium speed for 2 minutes. Pour the batter into the baking tin. Bake at 180°C - 200°C for approx 25 minutes to 30 minutes.

