

## RED VELVET LAVA CAKE MIX - VEG



MIX TO PREPARE RED VELVET MOLTEN LAVA CAKES.

- + Easy to make, complete mix, just add oil & water
- + Molten rich texture from inside
- + Naturally coloured and superb taste

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

## RED VELVET LAVA CAKE MIX - VEG

SwissBake<sup>®</sup> Red Velvet Lava Cake Mix is a complete mix to prepare naturally flavoured red velvet lava cakes. This is a unique egg free complete mix to prepare molten lava cake with an allured twist of a moist cheesy red velvet molten core. Prepare this delightful treat by using an easy to bake recipe and quick preparation method. Keep surprising your customers by offering them this innovative lava delicacy. You can simply serve the lava cakes by dusting it with powdered sugar or topping with cream cheese frosting and fresh berries for a more sophisticated presentation. Ideal for use by Professional & Commercial bakers, Cafe's, Restaurants and Pizza outlets.



### Baker Recipe

RED VELVET LAVA CAKE MIX - VEG	1000 gm
Shortening (Oil)	500 gm
Water	400 gm

### Ingredients

Refined Wheat Flour, Sugar, Edible Starch, Cocoa Solids, Milk Solids, Vegetable Powder (Beet Root), Raising Agents (E500, E541), Food Color (E129), Vanilla Flavour.

### Method

Place all the ingredients in a mixing bowl. Mix for approx. 2 min on slow speed and 3-4 min on fast speed. Pour the batter in a aluminium foil mould. Bake at 200°C to 210°C for approx. 8 mins to 10 mins.

