



SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

SPICY PLUM CAKE MIX - VEG

This mix is made of premium ingredients to prepare the perfect festive plum cake.

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Cardamom	Water	Weg Oil (extra)	Glucose	Sweetener	Spices	Plum Mix
100 g	100 g	100 g	40 g	40 g	40 g	100 g

BAKING METHOD
Using the recipe attachment on a planetary mixer, blend the cake mix & water at low speed for 1 minute. Scrape the sides and mix again at medium speed for 2 minutes. Add oil and mix again at low speed for 1 minute. Add fruit and mix again at low speed for 1 minute. Add the remaining ingredients and mix again at low speed for 1 minute. Pour the batter into a 20cm x 30cm x 5cm cake tin and bake at 180°C for 40 minutes or until done.

INGREDIENTS
SWISSBAKE Spicy Plum Cake Mix - Veg (Net Weight: 500g) (Net Weight: 500g) (Net Weight: 500g) (Net Weight: 500g) (Net Weight: 500g) (Net Weight: 500g) (Net Weight: 500g)

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#V13335

MADE IN SWITZERLAND

SPICY PLUM CAKE MIX

Convenient mix to prepare dark flavourful plum cakes.

SPICY PLUM CAKE MIX

A complete mix formulated with the right blend of spices and flavours to prepare dark, dense and spicy plum cake and fruit cakes perfect for festive celebrations. No soaked fruits are required for preparation of this festive cake.

- ✓ *Easy to use complete mix.*
- ✓ *Gives moist rich taste & excellent tempting aroma.*
- ✓ *Useful for making exotic variants by varying the quantity .*
- ✓ *Add type of fruits/nuts/spices of your choice.*



BAKER RECIPE

EGG~~FREE~~ With Egg

	EGG FREE	With Egg
SPICY PLUM CAKE MIX	1000 gm	1000 gm
Water	550 gm	450 gm
Egg	-	2 eggs
Shortening (oil)	100 gm	100 gm
Glycerine	40 gm	40 gm
Sorbitol	40 gm	40 gm
Fruit Mix	800 gm	800 gm

FRUIT MIX SUGGESTION (800 gm) for 1 kg mix:

Tutti Frutti - 120 gm | Cherry - 100 gm | Dates - 140 gm
 | Black Raisins - 360 gm | Orange Peel - 80 gm

INGREDIENTS

Wheat Flour, Sugar, Cocoa Solids, Spice Blends, Fruit Concentrate, Edible Starch, Milk Solids, Raising Agents (INS 500, INS 541), Emulsifier & Stabiliser (INS 475, INS 471, INS 415, INS 412), Iodised Salt, Nature Identical Flavourings.

BAKING METHOD

Using the whisk attachment on a planetary mixer, blend the cake mix & water at slow speed for 1 minute. Scrape the batter and mix again at medium speed for 3 minutes. Add oil and mix again at slow speed for 1 minute. Add liquid sorbitol and glycerine (optional) and mix again for 1 minute at a slow speed. Add fruit mix and blend manually. Pour the batter into baking tins and bake at 160°C to 170°C for 60 minutes or until baked.

Note: For with egg variant reduce water by 20% & replace with fresh eggs.

