



All Purpose Cake Mix

A mix to produce good quality cake

INGREDIENTS

	lbs	oz	kg	g	%
Cake mix	22	0	10	000	100
Egg	7	10	3	500	35
Water	4	14	2	250	22.5
Vegetable oil	6	10	3	000	30

INSTRUCTIONS

- Using a planetary mixer fitted with a beater, add the egg, water & vegetable oil to the cake mix on slow speed over 2 mins.
- Scrape down & mix for a further 3 mins on medium speed or until the mix is smooth.
- Fruit & flavour can be added at 25% batter weight.
- Scale at 4.5 kg / 10 lb per 30 x 18 inch sheet or 350 gm / 12 oz per 1 lb loaf tin.
- Oven temp 180 - 200°C / 360 - 390°F.
- Baking time 25 – 40 mins depending on size.

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HEYGATES LIMITED

Bugbrooke Mills
Bugbrooke
Northampton
NN7 3QH
(01604) 830381

technical@heygates.co.uk