



CLASSIC Hi RATIO UTILITY CAKE MIX

A premium, fine textured and versatile cake mix that delivers moist and light eating cakes. Ideal for a variety of slab cakes, lamingtons and cupcakes.

INGREDIENTS

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SPONGE MIX	
Mauri Silky Sponge Mix	1.000kg
Egg	0.400kg
Water	0.350 - 0.400kg
Cocoa powder	0.130kg
COFFEE BUTTERCREAM	
Castor sugar	0.200kg
Water	0.120kg
Glucose	0.100kg
Egg yolks	12 pce
Softened unsalted butter	0.600kg
Coffee flavouring 'Trablit'	0.035kg

METHOD

1. Combine all ingredients in a bowl.
2. Using a whisk attachment, whisk on slow speed for 30 seconds. Scrape bowl.
3. Whisk on high speed for 5 minutes. Scrape bowl.
4. Whisk on medium speed for 5 minutes.



5. Deposit into paper lined cake tins.
6. Bake at 190°C until baked through.
7. Transfer to a wire rack to cool.
8. Best eaten fresh on day made. Store at ambient temperature.