

# **BAKELS STEAM CUP CAKE MIX**

## **OVERVIEW**

A convenience-in-use STEAM CUP CAKE MIX. Can be used on its own or with addition of flavours to create variants.

## **USAGE**

Whip together with eggs and water then deposit batter into mould and steam

## **INGREDIENTS**

Wheat Flour, -, Permitted Emulsifier (INS475, INS471), Leavening (INS541, INS341), Leavening Agent (INS500), Starch, Permitted Preservative (INS202), Permitted Flavouring

#### **PACKAGING**

Code	Size	Туре	Palletisation
3712	15 KG	Bag	

## **NUTRITIONAL INFORMATION**

Туре	Value
Energy (kJ)	1,610.00
Energy (Kcal)	385.00
Protein (g)	4.60
Fat (g)	2.40
Fat (of which saturates)(g)	1.70
Carbohydrate (g)	84.30
Carbohydrate (of which sugars)(g)	41.20
Sodium (mg)	118.00

## **METHOD**

Group	1	
Oloup		

Ingredient	KG
BAKELS STEAM CUP CAKE MIX	1.000
Eggs	0.200
Water	0.400

Total Weight: 1.600

## DESCRIPTION

1. Using Whisk, mix Group 1 in mixing bowl and whisk for 1 minute at 1st speed. 2. Scrape down the mixture. 3. Whisk for another 3 minutes at 3rd speed. 4. Deposit the batter into mould and let it table rest for 10 minutes. 5. Steam the cup cake for 10 minutes.







**STORAGE** 

Cool and dry conditions 18  $\pm$  2°C



**SHELF LIFE** 

365 days



**TYPF** 

Bag



**ALLERGENS** 

Wheat, Wheat Products, Sulphites



Cakes, Muffins & Sponge Products, Cake Mixes



FINISHED PRODUCT

Steam Cup Cake



**BRANDS** 

Bakels