



ALL PURPOSE CAKE

500gms ALL PURPOSE CAKE MIX
2 EGGS
200mls WATER

METHOD

1. Place water, eggs and Sponge Mix in to a bowl.
2. Blend on low speed for one minute.
3. Scrape down.
4. Beat on top speed for 10 minutes. Mixing for 10 minutes results in a lighter texture.
5. Place in greased or paper lined cake tin and bake at 180°C for 30 minutes.

For variation add 600gm fruit or flavouring in final 2 minutes of mixing.

For cup cakes – place in individual cup cases and only cook for approx 15 mins

Ingredients: Wheat flour, sugar, vegetable oil(emulsifier 471 & 477), soy lecithin 307, milk solids, raising agent(450 & 500), thickeners (1422 415), emulsifiers (472b, 465, 472a), salt, preservative 281, colour 102 & 110

THIS IS ONLY A GUIDE.

PANTRYMAN