



BAKELS CARAMEL LAVA CAKE MIX

OVERVIEW

For the preparation of a delicious lava cake with caramel taste. Only add oils and water.

INGREDIENTS

Wheat Flour, Sugar, Dextrose, Non Fat Milk Solids, Milk Protein, Salt, Permitted Colouring (E150(d)), Permitted Flavouring, Leavening Agent (E500)

PACKAGING

Code	Size	Type	Palletisation
4150	10 KG	Bag	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,130.00
Energy (Kcal)	270.00
Protein (g)	9.50
Fat (g)	1.10
Fat (of which saturates)(g)	0.50
Carbohydrate (g)	75.50
Carbohydrate (of which sugars)(g)	49.10
Sodium (mg)	270.00

METHOD

Group 1	
Ingredient	KG
BAKELS CARAMEL LAVA CAKE MIX	1.000
Oil	0.600
Water	0.500
Total Weight:	2.100

DESCRIPTION

1. Mix Group 1 in mixing bowl and mix on 1st speed for 1 minute. 2. Scrape down the mixture. 3. Then mix for another 2 minutes at 2nd speed. 4. Weigh 120gm batter to well greased baking tins. 5. Bake the cake at 195°C (top) and 185°C (bottom) for 17-18 minutes depending on how soft or runny the cake center is preferred. 6. Allow to set for about 2 – 3 minutes after baking before tipping into individual serving plate. Serve warm.



STORAGE

Cool and dry conditions 18 ± 2°C
Cool and dry conditions 18 ± 2°C



SHELF LIFE

365 days



TYPE

Bag



ALLERGENS

Wheat, Wheat Products, Milk, Milk Products



CATEGORY

Cakes, Muffins & Sponge Products, Cake Mixes



FINISHED PRODUCT

Caramel Lava Cake



BRANDS

Bakels