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# **BAKELS DATE CAKE MIX**

### **OVERVIEW**

For the convenient production of Date Cake.

#### USAGE

Whip together with eggs, water, and oil, then deposit into mould and bake

#### **INGREDIENTS**

Wheat Flour, Sugar, Date Dice, Modified Starch, Vegetable Oil, Leavening Agents (E500, E450, E341), Non Fat Milk Solids, Permitted Emulsifiers (E471, E481), Salt, Milk Protein, Permitted Flavouring, Flour Protein, Thickener (E466), Permitted Colouring (E150(d))

#### PACKAGING

Code	
3714	

**Size** 15 KG **Type** Bag Palletisation



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#### **NUTRITIONAL INFORMATION**

Туре	Valu
Energy (kJ)	1,130.0
Energy (Kcal)	271.00
Protein (g)	4.60
Fat (g)	3.20
Fat (of which saturates)(g)	1.70
Carbohydrate (g)	77.80
Carbohydrate (of which sugars)(g)	41.40
Sodium (mg)	813.00

#### METHOD

Group 1	
Ingredient	KG
BAKELS DATE CAKE MIX	0.500
Water	0.085
Eggs	0.170
Vegetable Oil	0.160
	Total Weight: 0.915

#### DESCRIPTION

1. Mix Group 1 in mixing bowl and blend for 2 minutes at slow speed. 2. Scrape down the mixture. 3. Then mix for another 2 minutes at medium speed. 4. Deposit 600gm of batter into desired mould. 5. Bake the cake at 170°C (top) and 160°C (bottom) for 45 - 50 minutes.

