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BAKELS GOLDEN LAVA CAKE MIX

OVERVIEW

For the preparation of a delicious orange flavoured lava cake. Only add oil and water.

USAGE

Blend with oil and water according to recipe

INGREDIENTS

Sugar, Wheat Flour, Non Fat Milk Solids, Starch, Milk Protein, Leavening Agent (E450, E500), Permitted Flavouring, Natural Colouring (E160(a)), Acidity Regulator (E330), Salt

PACKAGING

Code 4147 **Size** 10 KG **Type** Bag Palletisation



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NUTRITIONAL INFORMATION

| Туре | Value |
|-----------------------------------|----------|
| Energy (kJ) | 1,450.00 |
| Energy (Kcal) | 348.00 |
| Protein (g) | 7.00 |
| Fat (g) | 0.90 |
| Fat (of which saturates)(g) | 0.30 |
| Carbohydrate (g) | 74.20 |
| Carbohydrate (of which sugars)(g) | 46.60 |
| Sodium (mg) | 228.00 |

METHOD

| Group 1 | |
|-----------------------------|---------------------|
| Ingredient | KG |
| Water | 0.200 |
| Oil | 0.300 |
| BAKELS GOLDEN LAVA CAKE MIX | 0.500 |
| | Total Weight: 1.000 |

DESCRIPTION

1. Blend in all ingredients on low speed for 1 minute.Scrape down the mixture. 2. Continue to blend on 2nd speed for another 2 minutes. 3. Pour batter into well greased baking tins. 4. Bake the cake at 195 - 210°C for 15 - 17 minutes depending on how soft or runny the cake center is preferred. 5. Allow to set for about 2 - 3 minutes after baking and serve warm. Notes: Microwave for 20s at medium heat for reheating purposes.

