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RED VELVET CAKE

INGREDIENTS

Group 1

Ingredient
BAKELS RED VELVET CAKE MIX
Eggs
Water
Oil

KG 1.000 0.100 0.350 0.200 Total Weight: 1.650



CATEGORY

Cakes, Muffins & Sponge Products

METHOD

1. Blend Group 1 on low speed for 1 minutes.

- 2. Scrape down, blend on medium speed for 5 minutes.
- 3. Further blend for 1 minute on slow speed.
- 4. Deposit about 400 gm of batter into cake mould.
- 5. Bake at 180°C for approximate 30 minutes.