



## MULTIMIX CAKE BASE

### OVERVIEW

Multimix Cake Base is a versatile cake mix, requiring the addition of water, egg and oil.

A delicious range of cakes can be made from this one mix, by incorporating other simple ingredients readily available in the bakery, e.g. fruit and nuts.

#### PRODUCING CAKES WITH:

- Excellent volume.
- Moist, even texture.
- Good shelf life.
- Delicious eating quality.

Multimix Cake Base has been and continues to be the chosen all-round cake mix for bakers for over 10 years.

Browse the [Multimix range](#).

### USAGE

See recipe.

## INGREDIENTS

Sugar, Wheat Flour (Statutory Additives: Calcium Carbonate, Niacin, Iron, Thiamine), Thickener (Modified Potato Starch), Vegetarian Whey Powder (Milk), Raising Agents (E450i, E501), Wheat Gluten, Emulsifiers (E475, E481), Salt, Modified Maize Starch, Stabilisers (E466, E412, E415), Whole Egg Powder

## PACKAGING

Code	Size	Type	Palletisation
382730	12.5 KG	Bag	80

## NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,632.00
Energy (Kcal)	385.00
Fat (g)	1.75
Fat (of which saturates)(g)	0.45
Carbohydrate (g)	86.19
Carbohydrate (of which sugars)(g)	48.65
Protein (g)	5.09
Fibre (g)	1.90
Salt (g)	1.26

## METHOD

Group 1	
Ingredient	KG
Multimix Cake Base	1.000
Water	0.230
Oil	0.300
Egg	0.365
<b>Total Weight: 1.895</b>	

## YIELD

5 cakes

## DESCRIPTION

1. Using a beater, blend all the ingredients together on slow speed for 1 minute. 2. Scrape down. 3. Beat on second speed for 6 minutes. 4. Scale at approximately 360g into a small loaf tin (or as required). 5. Bake at 182°C (360°F) for approximately 35 minutes.

## ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.



### STORAGE

Cool and dry conditions



### SHELF LIFE

365 days



### TYPE

Powder



### ALLERGENS

Wheat, Milk, Egg



### CATEGORY

Cake & Sponge Products,  
Cake & Sponge Mixes



### INGREDIENT FEATURES

Vegetarian



### FINISHED PRODUCT

Cake, Muffin, Sweet Good



### BRANDS

Multimix