



# UTILITY. Cake mix

10kg

## Product benefits:

- Easy to prepare, simply add egg and water to the mix.
- A moist cake that will hold some fruit.
- Produce an endless variety by adding your own inclusions, colours and flavours.

NAFNAC, no artificial colours or flavours.



## RECIPE:

1000g	UTILITY CAKE MIX
400ml	TAP WATER
200g	EGG

Add dried fruit or inclusions as required after whipping (dried fruit 200g)

**CODE: CAKE090**

**Packaging: 10kg Bag**

## METHOD:

1. Add egg and water to mixing bowl
2. Add Utility Cake Mix to mixing bowl
3. Using a cake-beater, mix on medium- high speed for 4 minutes
4. Mix on low speed for a further 2 minutes. Add fragile inclusions last and fold through.
5. Fill into greased tins as required.
6. Bake at 180C until golden brown and tender.

