



Polava imported this easy to use mix to help you present a delicious creme cake based creation.

*Richcreme*<sup>®</sup> cake base consistently delivers a wonderful flavour, a long shelf-life, a delicious pudding style eating texture, incredible fruit suspending capabilities, and remarkable tolerance under the most extreme bakery conditions.

ADDITIONAL FEATURES	BENEFITS
<b>LONG SHELF LIFE</b>	<i>Reduced stale waste. Can be produced more efficiently</i>
<b>VERSATILE</b>	<i>Works in a wide variety of baking pans. Produce a wide variety of cakes, muffins</i>
<b>TOLERANT</b>	<i>Works in a variety of shop conditions. Unskilled help can produce quality.</i>
<b>THICK BATTER</b>	<i>Easy to handle. Excellent fruit suspension qualities</i>
<b>GREAT PERFORMANCE</b>	<i>Wow your customers with superior flavour, appearance and moistness</i>

*® Dawn, Exceptional and Richcreme are trade marks of Dawn Food Products, Inc.*

See next page for **HOW TO MAKE Richcreme Cake Base >>>**

## RECIPE 2

### Richcreme Cake



<b>MAKE UP INSTRUCTIONS</b>	<b>SMALL BATCH</b>	<b>FULL BAG</b>
<i>Dawn Richcreme Cake Base</i>	1,000g	22,680g
Whole egg	350g	7,938g
Vegetable Oil	300g	6,804g
Water	225g	5,103g

#### **RECOMMENDED METHOD:**

- Pour whole eggs into mixing bowl.
- Add *Richcreme* Base.
- Blend for one minute on 1st speed to incorporate.
- Cream for 3 minutes, on 3<sup>rd</sup> speed of 4-speed machine (or 2nd speed of 3-speed machine).
- Incorporate oil and water for one minute on 1st speed.
- Scrape down then blend for 3 minutes on 1st speed.
- Blend a further minute on 1st speed, to fully incorporate.
  - Bake at 177°C for 45-50min & decorate.

SCAN for MORE  
POLAVA INFO

