



Dawn[®] Exceptional[®]
Richcreme[®] Cake Base
 Product Card # 500002-R2



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

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

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See next page for **HOW TO MAKE Orange Poppyseed Cake or Muffins >>>**

MORE INFO AT POLAVA.COM.AU

RECIPE 2

Orange Poppyseed Cake or Muffins

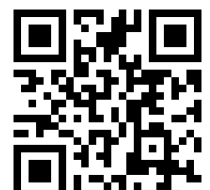


MAKEUP INSTRUCTIONS	SMALL BATCH	LARGE BATCH
<i>Dawn Richcreme</i> Cake Base	1,000g	22,680g
Whole egg	350g	7,938g
Orange Extract	6g	136g
Poppyseeds	50g	1,134g
Vegetable Oil	300g	6,804g
Water, cold	225g	5,103g
<i>Dawn</i> Orange Fruit Bits (code 500511)	50g	1,134g

RECOMMENDED METHOD:

- Pour whole eggs into mixing bowl.
- Add *Richcreme* Base, Orange Extract and Poppyseeds.
- Blend with paddle for one minute on low speed.
- Cream for 3 minutes, on medium speed.
- Incorporate oil and water and Fruit Bits gradually over one minute on low speed.
- Scrape down, blend for 3 minutes on low speed.
- **LOAF & RING CAKE** Bake at 177°C to 182°C for 45-50min.
- **MUFFINS** Bake at 190°C to 196°C for 18-22 minutes.

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