



**Dawn<sup>®</sup> Exceptional<sup>®</sup>**  
**Richcreme<sup>®</sup> Cake Base**  
 Product Card # 500002-R3



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>

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See next page for **HOW TO MAKE Chiffon Creme Cake >>>**

MORE INFO AT [POLAVA.COM.AU](http://POLAVA.COM.AU)

## RECIPE 2

### Chiffon Crème Cake



<b>MAKE UP INSTRUCTIONS</b>	<b>SMALL BATCH</b>	<b>FULL BAG</b>
<i>Richcreme</i> Cake Base	1,000g	22,680g
Whole egg	350g	7,938g
Vegetable Oil	300g	6,804g
Water, cold	225g	5,103g
Egg Whites	175g	3,969g
Granulated Sugar	200g	4,536g
Cream of Tartar	5g	113g
<i>Dawn</i> Strawberry (code 500512) or Orange (code 500511) Fruit Bits	62g	1,406g
<i>Dawn</i> Vanilla Icing (code 500113)		

#### **RECOMMENDED METHOD:**

- Pour whole eggs into mixing bowl then add *Richcreme* Base and blend with paddle for one minute on low speed. Cream for 3 minutes on medium speed.
- Incorporate oil and water gradually over 1 min on low speed.
- Scrape down, add fruit bits and blend for 3 minutes on low speed.
- In a separate bowl, whip egg whites, sugar, cream of tartar to a stiff peak.
- Gently fold together
- **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.
- Finish with icing glaze and garnish with Orange Zest or Strawberry slices.

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