



Polava imports this easy-to-prepare mix from the USA, suitable as a cake base for carrot, banana and zucchini cakes etc.

FEATURES	BENEFITS
SIMPLE MAKE UP	Saves time & labour
INCREDIBLE TASTE	Consumer tested & approved
CONSISTENTLY PERFORMS	Delivers on flavour and texture
EXTENDED SHELF LIFE	Less wastage

*See next page for **HOW TO MAKE**
Spice Cake Base and Varieties >>>*

RECIPE 1

Spice Cake/ Carrot/ Banana/ Zucchini Cake

SPICE CAKE	MAKE UP INSTRUCTIONS	Small Batch	Full Bag
Stage 1	Spice Cake Mix	1,000g	1,3610g
	Water	300g	4,083g
	Vegetable Oil	63g	851g
Stage 2	Water	200g	2,722g
VARIETIES	ADD		
Carrot or Zucchini Cake	Shredded carrot or zucchini	200g	2,722g
	Reduce Stage 2 Water to	150g	2,042g
	Walnuts / Pepitas (optional)	100g	1,361g
	Raisins (Carrot Cake option)	100g	1,361g
Banana Cake	Banana Puree	100g	1,361g
	Banana Flavour	37g	510g

RECOMMENDED METHOD:

Stage 1

- Pour water and oil into mixing bowl. Add cake mix
- Blend 1 minute on low speed to incorporate
- Cream 3 minutes on 3rd speed of 4-speed machine (2nd speed of 3-speed machine)

Stage 2

- Incorporate stage 2 water 1 minute on low speed. Scrape down
- Mix for 2 minutes on 3rd speed of 4 -speed machine

Batter temperature: 20-22°C

Scale: 20cm Cake tin - 400g to 450g

Bake at: 190°C for 18-22 minutes.



SCAN for MORE POLAVA INFO

