



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** Gingerbread Cupcakes >>>*

RECIPE 2

Gingerbread Cupcakes



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

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 water 1 minute on low speed. Scrape down
- Cream 2 minutes on 3rd speed of 4 -speed machine
- Batter temperature: 20-22°C
- Scale: Muffin Tin – 67g to 71g (variable)
- Bake at: 190°C for 18-22 minutes.
- Let cool completely and de-pan.
- Ice cupcakes with a swirl of *Dawn White Buttercream Icing* (order code 500148), decorate with sprinkles and a chocolate gingerbread decoration.

SCAN for MORE
POLAVA INFO

