



Polava imports this easy-to-prepare mix from the USA to help you create a red velvet cake with authentic characteristics.

With the addition of only water and oil, you get a deep red colour and light, velvet-like texture.

ADDITIONAL FEATURES	BENEFITS
<b>SIMPLE MAKE UP</b>	Saves time & labour
<b>INCREDIBLE TASTE</b>	Consumer tested & approved
<b>CONSISTENTLY PERFORMS</b>	Delivers on flavour and texture
<b>MOIST TEXTURE and TIGHT CRUMB STRUCTURE</b>	Supports preferred mouthfeel and longer shelf life
<b>LONGER SHELF LIFE</b>	Less wastage

See next page for **HOW TO MAKE Classic Red Velvet Cupcakes >>>**

## RECIPE 2

### Classic Red Velvet Cupcakes



	MAKE UP INSTRUCTIONS	SMALL BATCH	FULL BAG
GROUP 1	Red Velvet Cake Mix	1,000g	12,500g
	Water	460g	5,750g
GROUP 2	Vegetable Oil	119g	1,490g
	Water	200g	2,500g

#### RECOMMENDED METHOD:

- Using the paddle, blend Group 1 for one minute first speed. Scrape down the bowl.
- Mix on speed two for a further three minutes.
- Slowly combine Group 2 on speed one, scraping bowl to ensure a smooth consistency.
- Divide into lined cupcake tins and bake at 170°C for 25+ minutes until cupcakes spring back lightly when touched. Let cool completely.
- Place *Dawn Cream Cheese Icing* (order code 500419) in a piping bag fitted with a ruffled Russian tip. Using a 25mm round cutter, cut the centre out of each cupcake. Fill cupcake cavity with *Dawn Cream Cheese Filling* (order code 500420). Pipe a rosette of icing on top of the cupcakes and sprinkle with red sprinkles or dried red velvet crumb.

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