



Exceptional Bakers Request Red Velvet Cake Mix 12.5kg

Product Card # 500024-R1



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

*See next page for **HOW TO MAKE**
Red Velvet Cake with Cream Cheese Icing. >>>*

RECIPE 1

Red Velvet Cake with Crème Cheese Icing



	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 cake tins and bake at 170°C for 25+ minutes.
- Fill and ice cake with *Dawn Cream Cheese Buttercreme* (order code 500419). Place Buttercreme into a piping bag fitted with a large star tip and pipe a border on top of cake and immediately sprinkle with red sprinkles.

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