



Marble Cake, Chocolate Cake Lemon Cake

INSTRUCTIONS

Add: 3 eggs, 170 g butter, 3-4 tbsp water or milk

1. Place baking mix, 3 eggs, 170 g soft butter and water/milk into a bowl, mix briefly with a hand mixer. Then on high speed for 4 min until it is very creamy.
2. Use a pound cake form (10 inches). Layer with parchment paper or grease with butter and dust with flour. Add dough into form, spread even.
3. Pre-heat oven to 160 c of 375 F. Place cake in oven on middle height rack.
4. After 15 min of baking time cut with a pointed knife the surface lengthwise for 1/2 inch (1cm). Bake for additional 35-40 min.
5. When done let cool off for some minutes. Release from form and place on a cooling rack.
6. **Make the glaze**
Bring water in a pan to a boil. Remove from heat. Place glaze mix into the water for 5 min, glaze will become liquid. Cut bag open at one corner. Spread glaze evenly over the cake by using a baking brush.

Waffles

INSTRUCTIONS

Add: 180 g very soft butter, 180 ml milk and 2 eggs.



1. Combine eggs and butter, beat with hand mixer.

2. Add the milk and beat on high level with hand mixer until smooth.

3. Prepare waffle maker per instructions.

4. If needed add some butter.

5. With a ladle pour some dough. Close waffle maker and let bake for 2-3 min.

Serve warm. Sprinkle with cinnamon-sugar, powdered sugar, spread jam or

Nutella on top or add fruit.

[Go to the RECIPE WAFFLES WITH ORANGE-ALMOND FILLING](#)

Yeast Dough Mix

INSTRUCTIONS FOR A BASIC DOUGH

Add: 60 g butter, 180 ml water



1. In a bowl mix baking mix thoroughly with the yeast mix.
2. Add 60 g soft butter and 180ml semi warm water to the mix.
3. By using a hand mixer with kneading hooks knead the dough until smooth.
4. Cover the bowl with a clean kitchen cloth and let raise for 30 min. Dough volume should double.
5. With the hands briefly knead the

dough.

[Go to the Recipe for Yeast Dough Pastries](#)

Chocolate Chip Cake

INSTRUCTIONS

Add: 3 eggs, 150 g butter, 3-4 tbsp water



1. Place baking mix, 3 eggs, 150 g soft butter and water into a bowl, mix briefly with a hand mixer. Then on high speed for 3-4 min until creamy. Add the chocolate chips.

2. Use a pound cake form (10 inches). Layer with parchment paper or grease with butter and dust with flour. Add dough into form, spread even.

3. Pre-heat oven to 160 c or 375 F. Place cake in oven on middle height rack.

4. After 15 min of baking time cut with a pointed knife the surface lengthwise for 1/2 inch (1cm). Bake for additional 35-40 min.

5. When done let cool off for some minutes. Release from form and place on a cooling rack.

6. Make the glaze

Bring water in a pan to a boil. Remove from heat. Place glaze mix into the water for 5 min, glaze will become liquid. Cut bap open at one corner. Spread glaze evenly over the cake by using a baking brush.

Apple Cream Cake

INSTRUCTIONS

Add:

for the dough: 2 eggs, 100 g butter

for the topping: 200 ml heavy cream, 200 ml milk, 3 eggs, 5-6 medium sized apples cut into slices or halves (500 g)



1. Place baking mix, 2 eggs, 100 g soft butter and water into a bowl, mix briefly with a hand mixer. Then on high speed for 3-4 min until creamy.
2. Use a spring form (10 inches). Layer with parchment paper or grease with butter and dust with flour. Add dough into form, spread even.
3. Peel apples, remove cores and cut in half, then into smaller pieces. Combine 200ml cooled heavy cream, 200 ml milk, 3 eggs and the mix.

Mix well briefly with hand mixer, then on high speed for 3-4 min (this is important).

4. Pre-heat oven to 160 C or 375 F.

5. Spread half of the filling on the dough, place apples on top (keep about 15 pieces), add remaining filling. Spread even. Place the remaining apple pieces on top.

6. Bake for 70 min. Place a sheet of parchment paper on top 10 min before baking time ends.

7. When cake has cooled off release from form. Dust with powdered sugar before serving.

Eierkuchen - Pancake Mix

INSTRUCTIONS

Add: 250 ml water or milk

1. Combine 1 packet content with 250 ml milk or water in a bowl.
2. Whisk until you get a smooth dough.
3. Add butter into a non-stick pan.
4. With a ladle pour batter into the hot butter.
5. Fry evenly on both sides until pancakes are showing a golden color.
6. Serve warm. Sprinkle with cinnamon-sugar, powdered sugar, spread jam or Nutella on top or add fruit, or whipped cream.



Biscuit Layered Cake Mix

INSTRUCTIONS

Add: 2 eggs, 2tbsp water

1. In a bowl mix baking mix thoroughly with eggs and water.
2. With the hand mixer beat for 5 min on highest speed level.
3. Layer a spring form (26 cm / 10 ") with parchment paper. Fill in dough and spread even.
4. Bake for 15 min on 360 F.
5. Let cool off, place upside down on a plate. Remove the parchment paper. Now you can use it for a layered cake or a biscuit roll like below



How to make a Strawberry Cream Layered Cake - Erdbeersahne- Torte... [Go to the Recipe ...](#)

Shortcrust or Mürbeteig Mix

INSTRUCTIONS for Cookies



Add: 1 egg and 160 g butter or 1 egg yolk and 160 g butter/margarine

1. In a bowl mix baking mix thoroughly with egg and butter.
2. With the hand mixer and kneading hooks mix well until you get a smooth dough, or use the hands to knead. Form a ball.
3. Wrap the dough ball in foil and refrigerate for 30 min.

Pre-heat oven to 340 F.

4. Sprinkle a smooth surface with flour and roll the dough into a rectangle form.
 5. With a cookie cutter cut out cookies.
 6. Layer a baking sheet with parchment paper, and place the cookies on top.
 7. Bake for 10-12 min on 340 F.
- Let cool off on a cooling rack.

INSTRUCTIONS for a Fruit Shortcrust Cake

1. Make the dough per instructions, wrap in foil, refrigerate for 30 min.
2. Grease and sprinkle with flour a special Fruit cake form (10" or 26cm).
3. With a fork poke the dough multiple times.
4. Bake in pre-heated oven for 15-20 min.
5. Let cool off on a cooling rack, release from form and place your favorite fruit on top. Glaze with a clear or red glaze.

[Go to the recipe for a German Apple Cake](#)

Streusel Cake Mix

INSTRUCTIONS for A Fruit Cake - Using canned or Fresh Fruit
The Streusel mix is for the shortcrust base cake AND the Streusel.

Add: 1 egg, 130 g butter and canned fruit (drained weight 700g) such as cherries, apricots, peaches or alternatively fresh fruit.



Pre-Heat oven to 180 C or 360 F for about 30-40 min

(convection 340 F)

2. In a bowl mix baking mix thoroughly with the egg and 130 g soft butter. By using a hand mixer with kneading hooks mix for 2-3 min on low speed.

You will get a crumbly dough.

3. Drain the fruit, keep liquid.

4. Add 3 tbsp corn starch to the liquid, mix well.

5. In a pan bring liquid to a boil, add the fruit.

6. Grease a 10 inch (26cm) spring form and sprinkle with flour.

7. Use 2/3 of the streusel and form the short crust by gently pressing the dough all over the bottom and 1 inch around the rim of the spring form.

8. Place the filling on the dough.

9. Add remaining streusel on top.

10. Bake for 45 – 50 Min.