



Vegan

CAKE MIXES



Trendy and delicious



- Premium improvers
- Bread mixes
- Confectionery mixes
- Organic & Gluten-free products
- Kosher & Halal products
- Sourdoughs & Malts

German for quality since 1856



VEGAN APPLE-CINNAMON CAKE

Recipe for 1 tray 60 x 40 cm

Plain cake batter:

VEGAN CAKE MIX	1.500 kg
Vegetable oil	0.450 kg
Water	0.675 kg
Cinnamon	0.015 kg
<hr/> Total weight	<hr/> 2.640 kg

Mixing time: 3 – 4

Apple slices minutes

Streusel:

	1.000 kg
Wheat flour type 550	0.125 kg
VEGAN CAKE MIX	0.625 kg
Vegan margarine	0.250 kg
<hr/> Total weight	<hr/> 1.000 kg

Mixing time:

Instructions for use:

2 – 3 minutes, spiral mixer

Mix all the ingredients on medium speed. Spread the batter evenly on a tray, top with apple slices and sprinkle with the streusel. Subsequently, bake with closed damper.

Baking temperature:

Baking time:

190° C

40 – 45 minutes



Vegan
CAKE MIX

VEGAN BLUEBERRY MUFFINS

Recipe for approx. 23 pieces

VEGAN CAKE MIX 1.000 kg

Vegetable oil 0.300 kg

Water 0.450 kg

Blueberries 0.150 kg

Total weight 1.900 kg

Mixing time: 3 minutes slow

Scaling weight: 0.070 – 0.080 kg

Instructions for use:

Mix all the ingredients, apart from the blueberries, until smooth. Subsequently, stir in the blueberries carefully, fill the batter into muffin tins and bake. Give slight steam after 3 minutes of baking time and finish baking with closed damper.

Baking temperature:
Baking time:

180° C, giving slight steam
20 – 23 minutes

Vegan
CAKE MIX





Vegan
CAKE MIX

VEGAN PLAIN CAKES

Recipe for 4 pieces

VEGAN CAKE MIX	1.000 kg
Vegetable oil	0.300 kg
Water	0.450 kg
<hr/> Total weight	<hr/> 1.750 kg
Mixing time:	3 – 4 minutes
Scaling weight:	0.450 kg

Instructions for use:

Mix all the ingredients on medium speed and fill into the tins. Press down the upper surface approx. 1 cm deep with an oiled scraper and bake initially. After the initial baking (10 – 15 minutes), finish baking with open damper.

Baking temperature:
Baking time:

180° C
40 – 45 minutes

AMERICAN-STYLE VEGAN COOKIES

Vegan
CAKE MIX

VEGAN CAKE MIX	1.000 kg
Vegan margarine	0.350 kg
Brown sugar	0.300 kg
Water	0.100 kg

Cranberries	0.300 kg
Total weight	2.050 kg

Mixing time: 3 – 4 minutes, spiral mixer

Scaling weight: small cookies: 0.020 – 0.030 kg
medium cookies: 0.030 – 0.045 kg
large cookies: 0.045 – 0.070 kg

Instructions for use: Mix all the ingredients, apart from the cranberries, into a smooth dough. Add the cranberries towards the end of the mixing time. Subsequently, process as desired.

180 – 190° C

Baking temperature: 10 – 15 minutes, depending on the scaling weight





Vegan
CHOCOLATE **CAKE** MIX

CHOCOLATE VEGAN PLAIN CAKES

CHOCOLATE VEGAN CAKE MIX 1.000 kg

Vegetable oil 0.200 kg

Water 0.500 kg

Total weight 1.700 kg

Mixing time: 3 – 4 minutes

Scaling weight: 0.450 kg

Instructions for use: Stir all the ingredients on medium speed and fill into the tins. Press down the upper surface approx. 1 cm deep with an oiled scraper and bake initially. After the initial baking (10 – 15 minutes), finish baking with open damper.

Baking temperature: 190° C

Baking time: 30 minutes

VEGAN, DARK CHERRY SLICES

Recipe for 3 moulds of 32 x 20 cm each

Short pastry:

Wheat flour	0.500 kg
Vegan margarine	0.250 kg
Icing sugar	0.125 kg
<hr/>	
Total weight	0.875 kg

Mixing time:	3 minutes
Baking temperature:	180° C
Baking time:	approx. 10 minutes

Batter:

CHOCOLATE VEGAN CAKE MIX	1.000 kg
Almonds, ground	0.300 kg
Almond flavouring	0.030 kg
Vegetable oil	0.200 kg
Water, approx.	0.500 kg
<hr/>	
Total weight	2.030 kg

Dark cherry filling	1.000 kg
---------------------	----------

Mixing time:	3 minutes, medium speed
Scaling weight:	as desired
Instructions for use:	Line the moulds with short pastry and bake. Spread a thin layer of cherry filling on the cooled base and cover with the batter. Using a piping bag, put the remaining dark cherry filling into the batter with gaps of 2 cm. Sprinkle with almond flakes towards the end and bake.

Baking temperature:	190° C
Baking time:	30 – 35 minutes


Vegan
CHOCOLATE CAKE MIX





> VEGAN <

Order on our sales line - 01924 223 710

