



## SILKY CAKE 10

Innovative easy and quick mix, useful to make cakes, muffins and many other pastry specialties, that will be marked by extraordinary soft texture and mild flavour of lemon.

### PRODUCT DETAILS

COD 01070572

CLAIMS

### DIRECTIONS FOR USE

SILKY CAKE 1000 g  
seeds oil or butter 300 g  
water 225-250 g  
eggs 350 g

Beat all ingredients in a planetary mixer with paddle or heavy wires whip at medium speed for 5 minutes. Place the mixture in to the proper moulds, filling them only for 2/3 and bake at 180-200°C.

Time: according to size and type of oven.

NOTICE:

In order to produce fruit cake, it is advisable to add to the a.m. recipe 50 g of wheat flour so that the fruit will remain on the surface of the cake during baking.

### TECHNICAL DENOMINATION

semifinished product for bakery uses.

### ALLERGENS / CONTAMINATIONS

#### ALLERGENS



#### CONTAMINATIONS

