



Premium Soft-Cake 25

Bring your customers back to the good old days with tasty, juicy cake, made from Premium Soft-Cake 25. The delicate bite and full-bodied taste add up to highest enjoyment. Let your creativity run wild, by adding for example raisins, nuts, chocolates, carrots, fruit, etc. Alternatively replace the water with yoghurt.



Recipe suggestion:

2 trays 60 x 40 cm

Basic recipe:

Premium Soft-Cake 25%	0,750 kg	_____
Pouder sugar	1,200 kg	_____
Wheat flour	0,720 kg	_____
Wheat starch	0,330 kg	_____
Vegetable oil	1,200 l	_____
Eggs	0,900 kg	_____
Water	approx. 0,500 l	_____

Basic mass	5,600 kg	

Production process:

Mix all dry ingrediens together.
Add vegetable oil, eggs and water and mix for approx. 3 minutes.

Baking process:

Approx. 200 °C.

Baking time:

Approx. 40 minutes. (Core temperature 94 °C)

**Recipe suggestion for 1 tray
Grandma`s Cherry Cake:**

2,800 kg Basic mass
0,500 kg Pudding mass
1,000 kg Cherry
0,350 kg Streusel

**Recipe suggestion for 1 tray
Grandma`s Plum Cake:**

2,800 kg Basic mass
0,500 kg Pudding mass
1,400 kg Plum
0,500 kg Streusel

**Recipe suggestion for 1 tray
Grandma`s Apple Cake:**

2,800 kg Basic mass
0,500 kg Pudding mass
0,800 kg Apple pieces
0,150 kg Almond, flaked

**Recipe suggestion for 1 tray
Grandma`s Currant Cake:**

2,800 kg Basic mass
0,500 kg Pudding mass
0,800 kg Currant
0,350 kg Streusel

**Recipe suggestion for 1 tray
Grandma`s Apricot Cake:**

2,800 kg Basic mass
1,100 kg Pudding mass
1,000 kg Half aprikot
0,500 kg Streusel

**Basic recipe
Pudding mass:**

1,000 l Water
0,300 kg Premium Kaltkreme
0,250 kg Marzipan