



Red Velvet Sponge powder Mix

Art. Nr. 21138

Product Data

Product Description: *Baking Mix*

Shelf life from production: *270 Days*

Storage conditions: *15-20 °C / in the unopened original packaging /
Store cool after opening*

Ingredients:

Wheat flour, Sugar, Cornstarch, Raising Agents: E500, E450, E341, vegetable oil and fat (rapeseed), lean cocoa powder, Emulsifier: E472b (palm, rapeseed), E477 (palm), Glucose syrup (dried), Soybean flour, Color: E172, E129, Salt, Thickener: E466, E415, Flavours.

Possible uses:

- *Velvet mix you can easily obtain the velvet cake which is very fashionable and popular nowadays.*
- *It has never been so practical to obtain velvety, homogeneous and voluminous velvet cakes.*

Product characteristics:

- ✓ *Simple recipe*
- ✓ *No time-consuming weighing means rational and safe production*
- ✓ *Versatile application options*
- ✓ *Good drinking properties*
- ✓ *High volume and uniform Porung*

Dosage:

Recipe recommendation

1000 g Red Velvet Sponge powder mix

750 g eggs (shell eggs)

100 g water (20 °C)

Preparation:

- *Whip all ingredients at slow speed for 1 min*
- *Then whip at high speed for 6 min, depending on type of machine*
- *Baking temperature 180°C*
- *Baking time for Red Velvet Sponge powder mix: Approx 30-35 minutes*
- *Depending on size and weight*