

KOMPLET Spelt Cake

PREMIX FOR THE PREPARATION OF A VARIED RANGE OF PREMIUM MOIST SPELT CAKES WITH A BALANCED NUTTY FLAVOUR. THE PRODUCT HAS AN EXCELLENT SHELF LIFE AND THE TOPPING WILL NOT SINK THROUGH THE BATTER.



Bake the best with something good!



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Product advantages:

- made with 100 % spelt flour
- trend product with the positive image of spelt and yoghurt
- safe and economical method of use
- light texture and soft crumb

Spelt Cake with Fruit Topping

KOMPLET Spelt Cake	750 g
Vegetable oil	300 g
Water	375 g
Total weight	1.425 g

Yield: one 60 x 20 cm tray cake
or 2 round cakes of 26 cm ø

Method:

Mix all ingredients on medium speed with wide-wired whisk or flat beater for 3 minutes together and spread on to a greased tray or into round cake tins. Top with canned fruit, e.g. apples, apricots, pineapples, mandarins, alternatively with frozen fruit.

Scaling weight batter:

Tray cake 60 x 20 cm: approx. 1.425 g
Cake, 26 cm ø : approx. 700 g

Scaling weight fruit:

Tray cake 60 x 20 cm: approx. 900 g
Cake, 26 cm ø: approx. 450 g

Baking temperature: approx. 190 °C

Baking time: 35-40 min. for 60 x 20 cm tray,
30 min. for 26 cm ø tin.

If frozen fruit are used, the baking time is approx. 10 min. longer.

Spelt Cake Batter

KOMPLET Spelt Cake	1000 g
Vegetable oil	400 g
Water	500 g
Total weight	1.900 g

Method:

Mix all ingredients together on high speed with wide-wired whisk or flat beater for approx. 3 min.



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