IREKS MOIST CAKE CAROB

WITH CAROB PULP FLOUR

German for quality since 1856

IREKS

APPLE CAROB CAKE

FRUIT CAROB CAKE

POUND CAKE

Recipe for 10 moulds of 16 x 8.5 x 5.5 cm

IREKS MOIST CAKE CAROB	1.700 kg
Whole egg	0.600 kg
Vegetable oil	0.525 kg
Water	0.700 kg
Total weight	3.525 kg

Mixing time: 5 – 7 minutes, medium speed

Scaling weight: 0.350 kg

Instructions for use: Mix the ingredients of the batter using a beater until smooth. Fill the batter into the moulds, press the upper surface approx. 1 cm deep using an oiled scraper and bake. After the initial baking time of 10 – 15 minutes finish baking with an open damper.

Baking temperature: 190° C

Baking time: 35 – 40 minutes (core temperature: 94° C)

Instructions for use: Sift the cooled cakes slightly with icing sugar.

NUT AND CAROB CAKE

WHITE CHOCOLATE CAROB CAKE

09.24 | 750 | 6211587 GB

IREKS

IREKS U.K. Ltd. | Regus House | Herons Way | Chester Business Park | CHESTER CH4 9QR | UNITED KINGDOM
Tel.: +44 1244 893713 | info@ireks.co.uk | www.ireks.co.uk