Vegan
CAKE MIXES

VEGAN

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VEGAN APPLE-CINNAMON CAKE

Recipe for 1 tray 60 x 40 cm

Plain cake batter:

VEGAN CAKE MIX	1.500 kg
Vegetable oil	0.450 kg
Water	0.675 kg
Cinnamon	0.015 kg
Total weight	2.640 kg

Mixing time:	3 – 4 minutes
Apple slices	1.000 kg

Streusel:

Wheat flour type 550	0.125 kg
VEGAN CAKE MIX	0.625 kg
Vegan margarine	0.250 kg
Total weight	1.000 kg

Mixing time:	2 – 3 minutes, spiral mixer
Instructions for use:	Mix all the ingredients on medium speed. Spread the batter evenly on a tray, top with apple slices and sprinkle with the streusel. Subsequently, bake with closed damper.
Baking temperature:	190° C
Baking time:	40 – 45 minutes

Vegan CAKE MIX

VEGAN BLUEBERRY MUFFINS

Recipe for approx. 23 pieces

VEGAN CAKE MIX	1.000 kg
Vegetable oil	0.300 kg
Water	0.450 kg
Blueberries	0.150 kg
Total weight	1.900 kg
Mixing time:	3 minutes slow
Scaling weight:	0.070 – 0.080 kg

Instructions for use:	Mix all the ingredients, apart from the blueberries, until smooth. Subsequently, stir in the blueberries carefully, fill the batter into muffin tins and bake. Give slight steam after 3 minutes of baking time and finish baking with closed damper.
Baking temperature:	180° C, giving slight steam
Baking time:	20 – 23 minutes

Vegan CAKE MIX

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VEGAN PLAIN CAKES

Recipe for 4 pieces

VEGAN CAKE MIX	1.000 kg
Vegetable oil	0.300 kg
Water	0.450 kg
Total weight	1.750 kg
Mixing time:	3 – 4 minutes
Scaling weight:	0.450 kg

Instructions for use:	Mix all the ingredients on medium speed and fill into the tins. Press down the upper surface approx. 1 cm deep with an oiled scraper and bake initially. After the initial baking (10 – 15 minutes), finish baking with open damper.
Baking temperature:	180° C
Baking time:	40 – 45 minutes

AMERICAN-STYLE VEGAN COOKIES

VEGAN CAKE MIX	1.000 kg
Vegan margarine	0.350 kg
Brown sugar	0.300 kg
Water	0.100 kg
Cranberries	0.300 kg
Total weight	2.050 kg

Mixing time: 3 – 4 minutes, spiral mixer

Scaling weight:
small cookies: 0.020 – 0.030 kg
medium cookies: 0.030 – 0.045 kg
large cookies: 0.045 – 0.070 kg

Instructions for use: Mix all the ingredients, apart from the cranberries, into a smooth dough. Add the cranberries towards the end of the mixing time. Subsequently, process as desired.

Baking temperature: 180 – 190° C

Baking time: 10 – 15 minutes, depending on the scaling weight

Vegan CHOCOLATE CAKE MIX

CHOCOLATE VEGAN PLAIN CAKES

CHOCOLATE VEGAN CAKE MIX	1.000 kg
Vegetable oil	0.200 kg
Water	0.500 kg
Total weight	1.700 kg

Mixing time:	3 – 4 minutes
Scaling weight:	0.450 kg
Instructions for use:	Stir all the ingredients on medium speed and fill into the tins. Press down the upper surface approx. 1 cm deep with an oiled scraper and bake initially. After the initial baking (10 – 15 minutes), finish baking with open damper.
Baking temperature:	190° C
Baking time:	30 minutes

VEGAN, DARK CHERRY SLICES

Recipe for 3 moulds of 32 x 20 cm each

Short pastry:

Wheat flour	0.500 kg
Vegan margarine	0.250 kg
Icing sugar	0.125 kg
Total weight	0.875 kg

Mixing time:	3 minutes
Baking temperature:	180° C
Baking time:	approx. 10 minutes

Batter:

CHOCOLATE VEGAN CAKE MIX	1.000 kg
Almonds, ground	0.300 kg
Almond flavouring	0.030 kg
Vegetable oil	0.200 kg
Water, approx.	0.500 kg
Total weight	2.030 kg

Dark cherry filling	1.000 kg

Mixing time:	3 minutes, medium speed
Scaling weight:	as desired
Instructions for use:	Line the moulds with short pastry and bake. Spread a thin layer of cherry filling on the cooled base and cover with the batter. Using a piping bag, put the remaining dark cherry filling into the batter with gaps of 2 cm. Sprinkle with almond flakes towards the end and bake.
Baking temperature:	190° C
Baking time:	30 – 35 minutes

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