IREKS

MOIST CAKE

IREKS MOIST CAKE

IREKS MOIST CAKE CHOCO

German for quality since 1856

IREKS

EXTRA MOIST: a new generation of plain cake

Discover the ultimate moist cake indulgence with IREKS MOIST CAKE!

And what exactly makes it so convincing?

Quite simply: Our carefully selected ingredients, because they ensure that its manufacture is a success, leaving plenty of room for creative processing!

... but there is more to it than that!

IREKS MOIST CAKE makes baked goods with incredible moistness and long freshkeeping! This quality convinces everyone!

In addition, IREKS MOIST CAKE is the basis for quite a lot of variation! Let your imagination run wild and create a wide variety of baked goods, from classic plain cakes to exotic fruity tray cakes.

And: IREKS MOIST CAKE means flexibility! Prepare your baked goods in advance or use the practical frozen storage so that you can react to increased demands – quickly and in a relaxed manner!

PALMOILFREE

PLAIN CAKE

IREKS MOIST CAKE forms the basis for a wide variety of plain baked goods. The fine, subtle taste is the foundation for your ideas from classic to extraordinary.

IREKS MOIST CAKE

Recipe for 4 cakes

IREKS MOIST CAKE	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
Water	0.280 kg
Total weight	1.930 kg

Mixing time: 5 – 7 minutes

Scaling weight: 0.450 kg

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

Baking temperature: approx. 180° C

Baking time: 45 – 50 minutes

CHOCOLATE PLAIN CAKE

IREKS MOIST CAKE CHOCO gives baked goods not only a full-bodied chocolate flavour but also an appealing texture with a dark crumb colour.

IREKS MOIST CAKE CHOCO

Recipe for 4 cakes

IREKS MOIST CAKE CHOCO	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.310 kg
Water	0.410 kg
Total weight	2.070 kg

Mixing time: 5 – 7 minutes

Scaling weight: 0.450 kg

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

Baking temperature: approx. 180° C

Baking time: 45 – 50 minutes

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