



## EF ORANGE VELVET CAKE MIX

*A complete mix to prepare orange velvet cakes.*



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**SwissBake® EF Orange Velvet Cake Mix** is a convenient mix to make egg free citrus orange cake with orange oil and natural colour. This special mix is formulated to provide excellent eating qualities of the end product and impart good volume and texture.



### RECIPE

<b>EF ORANGE VELVET CAKE MIX</b>	1000 gm
Water	550 gm
Shortening (Oil)	100 gm

- ✓ *Quick and convenient recipe.*
- ✓ *Natural colour & orange flavour.*
- ✓ *Excellent volume taste and texture.*

### PREPARATION

Use Whisk Blade. Blend cake mix and water. Mix on slow speed for 1 min. Scrape the batter and mix at high speed for 3 min. Add oil while mixing at slow speed for 1 min. Pour into baking tin. Bake at 160°C to 180°C for approx. 25 min to 30 min.

### INGREDIENTS

Wheat Flour, Sugar, Milk Solids, Edible Vegetable Oil, Edible Starch, Raising Agents (E500, E541), Emulsifier (E475, E471, E481), Iodised Salt, Stabilizers (E415), Orange Oil, Beta Carotene, Nature Identical Flavourings.

PACK

PAPER BAG  
(1 kg x 20)

DOSAGE



100%

STORAGE



&lt; 18°C

DRY AND HYGIENIC  
ENVIRONMENT

SHELF LIFE

FROM  
MFG. DATE