



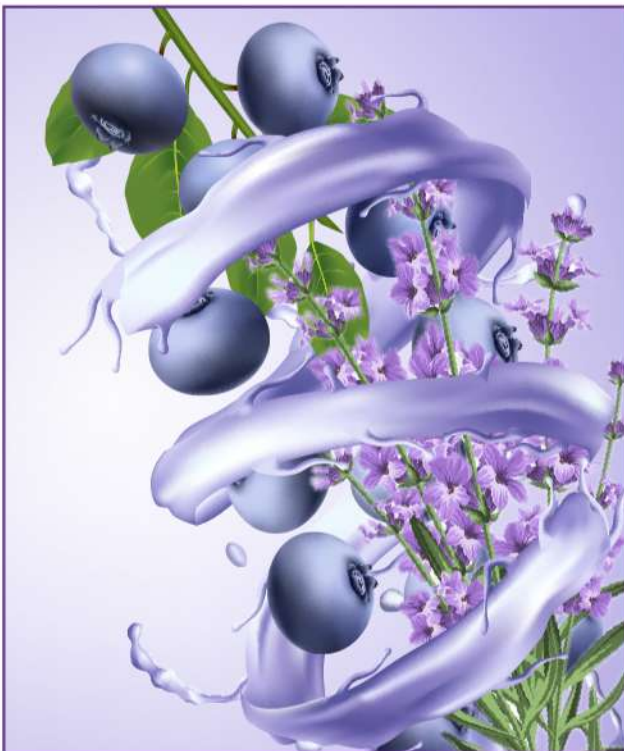
LAVENDER BERRY CAKE MIX

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Enjoy delightful purple coloured lavender cakes with surprising notes of berries made from **SwissBake® Lavender Berry Cake Mix**. This complete mix is perfect for the preparation of egg based cakes and sponges with good stability, nice crumb structure, soft and moist texture and a velvety mouthfeel. It is made using natural lavender oil and berry flavour to give the cake a royal purple colour with appealing lavender aroma and berry taste.

This mix has been formulated to allow quick and consistent production and has a simple recipe with short preparation time. With this mix you can not only bake cakes but also prepare muffins, bar cakes, layered cakes, marble cakes and many more confectionery variants.



- ✓ Made using natural lavender oil.
- ✓ Unique taste and flavour profile.
- ✓ Perfect soft and moist sponge texture.
- ✓ Versatile baking possibilities.

PREPARATION

Place all the ingredients except oil in a mixing bowl. Use a whisk attachment on a planetary mixer for mixing. Mix at slow speed for 1 minute and at medium speed for 3 minutes to 4 minutes. Scrape the batter, add oil and again mix at slow speed for 1 minute. Pour the batter into the baking tins. Bake at a maximum temperature of 160°C for 25 minutes to 30 minutes

 For the perfect color profile, strictly do not bake above 160°C & total baking time should not exceed 30 minutes.

RECIPE

CAKE MIX	1000 gm
Fresh Eggs	500 gm
Oil	50 gm
Water	240 gm

INGREDIENTS

Refined Wheat Flour, Sugar, Starch, Raising Agents (E550ii, E541), Emulsifier, Stabiliser (E475, E471, E415), Lavender Oil, Salt, Natural Colors, Nature Identical Flavours - Vanilla, Berries.

