

# Egg Free Cake Mix

## Instructions



This chart gives measurements for the ingredients needed when baking different shapes and sizes.

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The table below gives the weight of Egg Free Cake Mix, Water and oil needed for different sizes of cake. Any extras (colours, flavourings etc) can be blended in at the end without altering the quantity of other ingredients.

Measuring liquids in grams – simply place a jug on the scales, tare (zero) the scales and then pour your liquid ingredient into the jug until the correct weight in grams is displayed.

**ALL WEIGHTS ARE IN GRAMS**

	6" Round	8" Round	10" Round	12" Round
Cake Mix	370	570	920	1320
Vegetable Oil	90	140	230	330
Water	190	290	460	660
TOTAL WEIGHT	650	1000	1610	2310

	6" Square	8" Square	10" Square	12" Square
Cake Mix	420	750	1170	1690
Vegetable Oil	100	190	290	420
Water	210	370	580	840
TOTAL WEIGHT	730	1310	2040	2950

## INSTRUCTIONS

### For Sweet Success Egg Free Cake Mix

#### INGREDIENTS

All ingredients should be at room temperature before starting.

#### SHELF LIFE

You should expect your cake to last for up to 2 weeks from baking, depending on storage conditions. If a longer life is needed, substitute part of the water in the recipe with glycerine.

#### PREPARING THE TIN

Use vegetable oil or cake release spray on the tin, and a piece of greaseproof paper to line the base. A 3" high tin is recommended to bake a 2.5" high cake. The scaling weights given are for a 2.5" deep cake – shallower cakes will need less batter, eg a 2" deep cake will need 20% less.

#### BAKING TEMPERATURES AND TIMES

For a 2.5" deep cake we recommend baking at approx 170°C for between 45 to 90 minutes – the timing obviously depends very much on the size of the cake! Exact times and temperatures will depend on your oven as they vary enormously.

N.B. If you find the cake domes too much during baking, try reducing the temperature of your oven slightly. If the cake is in the oven for a long time, without being fully baked, then you may need to increase the temperature. Small changes in temperature can make a big difference.

#### COOLING

Cool for 15 minutes in the tin, then invert onto a cooling rack or some sugared greaseproof paper or board.

Cooling upside down will help flatten any doming on the top. We would decorate the cake using the flat baked base as the top. Wait until completely cool before wrapping in polythene, foil, or placing in a cake storage tin

#### MIXING

The instructions given are for a conventional planetary mixer such as a Kenwood Chef or Kitchenaid fitted with a beater attachment.

#### METHOD

Weigh the cake mix into your bowl, then gradually add the oil and water whilst mixing at a slow speed over 2 minutes. Scrape the bowl / beater down well with a spatula.

Then mix on at a slow medium speed for 3 minutes. Pour the cake batter into the prepared tin and bake according to size and depth required – see baking temperatures and times, left.

#### OTHER PRODUCTS

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