



BAKERY INGREDIENTS SINCE 1904

# CAKE MIXES



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## SOUTH BAKELS CAKE MIXES

South Bakels cake premixes are made with high-quality ingredients and are designed to make baking cakes easy and convenient. They are available in many different varieties, some of which are featured in this leaflet.

One of the advantages of using South Bakels cake premixes is that they save time and effort in measuring and mixing ingredients. The premixes already contain all the necessary dry ingredients, in the correct proportions. All that needs to be added is the wet ingredients such as eggs, water and oil and then mix and bake. It is that easy.

South Bakels cake premixes are also versatile and can be customised by adding other ingredients to suit your customers preferences. For example, you can add nuts, fruits, or chocolate chips to the mix to create your unique cake flavour for your bakery.

Another benefit of using South Bakels cake premixes is that they produce consistent and reliable results. The premixes have been carefully formulated to ensure that the cakes come out moist, tender, and flavourful every time. This makes them ideal for bakeries that need to produce large quantities of cakes with consistent quality. In addition, with a long shelf life, you can always have our premixes on hand to meet your baking needs.

In summary, South Bakels cake premixes are the go-to choice for any bakery looking to bake delicious cakes with ease and consistency. Try our premixes today and experience the joy of baking without the hassle!





# MADEIRA CAKE MIX

## Recipe

Bakels Madeira Cake Mix	1.000 kg
Eggs	0.300 kg
Water	± 0.200 kg

## METHOD:

Place all ingredients into mixing bowl. Blend on slow speed to disperse powders. Scrape down. Mix using flat beater for 5 minutes on medium speed. Scale as desired into Madeira tins prepared with Tinglide. Bake at  $\pm 170^{\circ}\text{C}$  for  $\pm 45$  minutes or until golden.

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# BUTTERSCOTCH CAKE MIX

## Recipe

Butterscotch Cake Mix	1.000 kg
Eggs	0.332 kg
Water	0.280 kg
Oil	0.108 kg

## METHOD:

Place all ingredients into mixing bowl. Blend on slow speed to disperse powders. Scrape down. Mix using flat beater for 5 minutes on medium speed. Scale as desired into baking tins prepared with Tinglide. Bake at  $\pm 180^{\circ}\text{C}$  for  $\pm 45$  minutes or until golden.



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# EUROPEAN CAKE MIX

## Recipe

European Cake Mix	1.000 kg
Eggs	0.300 kg
Water	0.250 kg

## METHOD:

Place all ingredients into mixing bowl. Blend on slow speed to disperse powders. Scrape down. Mix using flat beater for 6 minutes on medium speed. Scale as desired into tins prepared with Tinglide. Bake at  $\pm 180^{\circ}\text{C}$  for  $\pm 40$  minutes or until golden.



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# CHOC VICTORIA SPONGE MIX

## Recipe

Choc Victoria Sponge Mix	1.000 kg
Eggs	0.300 kg
Water	0.250 kg

## METHOD:

Place all ingredients into mixing bowl. Blend on slow speed to disperse powders. Scrape down. Mix using flat beater for 6 minutes on medium speed. Scale as desired into 6 inch ring/tin. Bake at  $\pm 180^{\circ}\text{C}$  for  $\pm 45$  minutes or until baked.



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## PETTINA SPONGE

### Recipe

Pettina Instant Sponge Mix	1.000 kg
Eggs	0.450 kg
Water	0.400 kg

### METHOD:

Place eggs and water into the mixing bowl. Add Pettina Instant Sponge Mix and blend slowly to disperse powders. Whisk on fast speed for 8 - 10 minutes. Prepare sponge tins with Tinglide and fill no more than 3/4 of the tin with sponge mix. Bake at  $\pm 190^{\circ}\text{C}$  for  $\pm 20$  minutes depending on the size of the sponge.



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## PETTINA CHOC SPONGE

### Recipe

Pettina Choc Sponge Mix	1.000 kg
Eggs	0.450 kg
Water	0.400 kg

### METHOD:

Place eggs and water into the mixing bowl. Add Pettina Instant Choc Sponge Mix and blend slowly to disperse powders. Whisk on fast speed for 8 - 10 minutes. Prepare sponge tins with Tinglide and fill no more than 3/4 of the tin with sponge mix. Bake at  $\pm 190^{\circ}\text{C}$ . for 20 - 25 minutes depending on the size of the sponge.



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## KING CAKE MIX

### *Recipe*

Bakels King Cake mix	5.000 kg
Oil	2.500 kg
Water	2.500 kg

### **METHOD:**

Place all ingredients into mixing bowl. Using a flat beater, mix for 2 minutes on slow speed to blend the ingredients. Mix for another 4 minutes on 2nd speed. Scale  $\pm$  450g batter into trays. Bake at  $\pm$ 200°C for  $\pm$ 15 - 20 minutes. Remove and allow to cool.

## PRINCE CAKE MIX

### *Recipe*

Prince Cake Mix	1.000 kg
Eggs	0.200 kg
Water	0.400 kg

### **METHOD:**

Place all ingredients in the mixing bowl. Blend together on slow speed for 1 minute. Scrape down. Mix on medium speed for 4 minutes. Fill 60g into papered muffin tins. Bake at  $\pm$ 195°C until baked through  $\pm$ 30 minutes.



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# SWISS ROLL MIX

## Recipe

Bakels Swiss Roll Mix	1.000 kg
Cold Water (1)	0.200 kg
Eggs	0.800 kg
Cold Water (2)	0.200 - 0.300 kg

## METHOD:

Place all ingredients except Cold Water (2) into the mixing bowl. Blend slowly to disperse powders. Whisk on fast speed for 7 minutes. Add Cold Water (2) on slowest speed. Prepare baking trays with grease proof paper. Spread mixture evenly onto trays. Bake at  $\pm 230^{\circ}\text{C}$  for  $\pm 7$  minutes.

# CARROT CAKE MIX

## Recipe

Carrot Cake Mix	1.000 kg
Fresh Beaten Eggs	0.300 kg
Oil	0.400 kg
Carrots (Grated)	0.500 kg
Pecan Nuts	0.100 kg

## METHOD:

Beat the eggs for 2 minutes on high speed using a whisk. Add the cake mix then beat on low speed for 4 minutes and scrape down. Add vegetable oil slowly while beating on slow speed for 1 minute. Stir in the grated carrots and pecan nuts and mix well for 2 minutes. Scoop into baking tins lined with silicone baking paper. Bake at  $\pm 180^{\circ}\text{C}$  for 40 - 50 minutes. Depending on the size of cake. Ice with butter cream icing and decorate as desired.



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