

## SB ECO SUPER 5 - VANILLA

Code: V13338

SwissBake's SB ECO SUPER 5 - Vanilla is a convenient and economical concentrate to produce vegetarian cake and sponges.

### Recipe

SB ECO SUPER 5- VANILLA	1000 gm
Wheat flour	5000 gm
Powder sugar	5000 gm
Cake gel	150 gm
Water	5000 gm
Oil	700 gm

### Method

Pre-blend the wheat flour and cake concentrate in dry form. Mix the water, sugar and cake gel at slow speed with the beater till dissolve completely. Add pre-blended flour concentrate mix in mixing bowl. Mix at slow speed for 1 to 2 min. Scrape down and whip the mixture at high speed for 5 to 8 min. The ideal time is till the required consistency/ aeration is obtained. At the end cool changes of batter from yellowish liquid to white thick vicious batter. Fold in oil slowly while mixing at slow speed for 1 min. Pour into baking tins and bake at 170° C to 180° C for 25 min to 30 min or until baked.

### Ingredients

Edible Starch, Milk Solids, Emulsifier & Stabiliser (E475, E471, E415), Raising Agents (E500ii, E541), Natural Vanilla Flavouring.

### Storage & Shelf life:

Can be stored for 12 months from manufacture, if stored below 16°C.

### Packaging

20 kg Food grade paper bags with polythene liner.