



- ✓ **elastic structure that perfectly keeps the cake stable with fillings and fruits**
- ✓ **budget-friendly recipe**

CONFECTIONERY MIXES

DE LUXE CAKE

CONFECTIONERY MIX

for making sponge-fat cake

De Luxe Cake is a unique mix for making all kinds of sponge-fat cakes. The cake has a natural color and is characterized by a mild flavor. Its elastic structure keeps the cake stable with fillings and fruits. Moist crumb ideally suited to fruit enhancers. Unquestionable advantages include: budget-friendly recipe, simplicity and repeatability of production.

DIRECTIONS FOR USE

100% of the mix without flour.

STORAGE CONDITIONS

Store in tightly closed packaging in dry and well-ventilated area, protect from direct sunlight (maximum temperature 25° C).

PACKAGING

25 kg bag

CAUTION: The product may contain: eggs and derivatives, milk and derivatives, soybeans and derivatives, sesame.


LESAFFRE

DE LUXE CAKE

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ADVANTAGES

- ✓ *natural color*
- ✓ *elastic crumb structure that keeps the cake stable with ruits and fillings*
- ✓ *long-lasting freshness of the finished product*
- ✓ *simplicity of preparation*
- ✓ *repeatability of production*



CONFECTIONERY MIXES

RECIPE

DE LUXE CAKE Mix	1 000 g
Eggs	300 g
Oil	300 g
Water	300 g
Mixing	5'

Method:

Mix all the ingredients of the dough with a horizontal frame mixer for 5 minutes at medium speed. Then put on a baking tray, decorate with fruit, cream or thermostable filling and bake.

Baking temperature: 180-200°C (temperature of baking sponge-fat cakes)

Baking time: about 40-50 minutes



Inventis is a complete range for baking bread and confectionery products. It allows for creation of varied and tasty recipes for which imagination is the only limit. Inventis is a great tool to ensure customer satisfaction.



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