



- ✓ **fluffy and moist crumb**
- ✓ **large volume and long-lasting freshness**

CONFECTIONERY MIXES

# EXTRA BABKA XXL

## CONFECTIONERY MIX

*for making  
sponge-fatty cakes*

Extra Babka XXL is a high quality mix for production of fluffy sponge-fat cakes. Particularly recommended for the production of all kinds of bundt cakes. Extra Babka XXL mix ensures that products have large volume, even and fine structure of the crumb and delicate light brown crust. The mix guarantees simple and quick production of bundt cakes and repeatability of products. An additional advantage of Extra Babka XXL is the long shelf life of the finished product.

### 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 contains gluten, milk derivatives. May contain trace amounts: eggs and derivatives, soybeans and derivatives, sesame.

## ADVANTAGES

- ✓ fluffy and moist crumb
- ✓ large volume of the cake
- ✓ uniform dough rise
- ✓ regular, fine structure
- ✓ delicate, light-brown crust
- ✓ easy preparation
- ✓ repeatable quality
- ✓ long-lasting freshness of baked products

## RECIPES

### Extra Babka XXL

MIX	1 000 g
Eggs	450 g
Oil	400 g
Water	100 g
Mixing	6'

#### Method:

Whisk all the ingredients of the dough for 6 minutes at high speed. Then put into the pan and gently cut the chunk of the dough along the pan.

**Baking temperature:** 170 - 180°C

**Baking time:** 40 - 50 minutes

### Fruitcake XXL

MIX	1 000 g
Eggs	450 g
Oil	400 g
Fruitcake mix	about 500 g
Mixing	6'

#### Method:

Whisk all the ingredients of the dough (except fruitcake mix) for 5 minutes at high speed. Add the dried fruits to the dough and mix for another minute. Then put into the pan and gently cut the chunk of the dough along the pan.

**Baking:** 170 - 180°C

**Baking time:** 40 - 50 minutes



**INVENTIS**  
CREATIVE BAKING SOLUTIONS

Inventis a complete range of products for bread baking.  
It allows bakers to create varied and tasty recipes only  
limited by their imagination.  
Inventis is a great tool to ensure customer satisfaction.

Lesaffre Polska S.A.  
46-250 Wołczyn, ul. Dworcowa 36, Polska  
tel. +48 (77) 418 82 80, fax +48 (77) 418 82 99  
www.lesaffre.com.pl

# EXTRA BABKA XXL

## CONFECTIONERY MIX

for making  
sponge-fatty cakes



CONFECTIONERY MIXES

