

Fruit Crumble

Sima Cake Mix is a powder concentrate for the preparation of a wide range of cakes and sponge cake varieties. High volume after baking and nice texture!



Ingredients	%	Batch Weight
Sima Cake Mix	23	0.700 kg
Sugar	100	3.000 kg
Whole Eggs	100	3.000 kg
Flour	90	2.700 kg
Meisterback Margarine	83	2.500 kg
Water	20	0.600 kg
Vanilla / Lemon	2	0.060 kg

Preparation Instructions

1. First mix sugar and margarine for 4 minutes with a flat beater till smooth
2. Add all other ingredients and mix for 5 – 8 minutes at medium speed
3. For best results, all ingredients should have the same temperature.
4. Fill up the cake batter into rings, baking moulds or trays lined with baking sheets
5. Baking temperature is depending on cake size, for 300 – 500g cakes bake at 180 °C for 30 – 40 minutes
6. Over 1000g cakes lower the temperature to 170°C, for 60 – 100 minutes

Ingredients	%	Batch Weight
eisella Kaltcreme	35	0.350 kg
Water	100	1.000.kg
Frozen Berries	50	0.500 kg
Canned Apricots	35	0.350 kg

Preparation Instructions

1. Mix eisella Kaltkrem with water till smooth consistency is obtained
2. Pipe the vanilla crème in lines on top of the Sima cake batter
3. Arrange the apricots and berries on top of the vanilla crème
4. All kind of variations are possible here e.g. use chocolate, hazelnut filling

Ingredients	%	Batch Weight
Flour	100	2.000 kg
Sugar	50	1.000 kg
Meisterback Margarine	50	1.000 kg
Salt	1	0.020 kg
Vanilla	1	0.020 kg

Preparation Instructions

1. Place dry ingredients in to the mixing bowl and add vanilla and salt
2. Add the melted margarine and mix on medium speed with a flat beater
3. The Crumble can be used immediately
4. Bake at 180°C for 30 – 40 minutes depending on the oven
5. Let the cakes cool down and either glaze or dust with icing sugar