



Pound Cake without added Fat

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 a nice texture!

Ingredients	%	Batch Weight
Sima Cake Mix	25	0.250 kg
Sugar	100	1.000 kg
Whole Eggs	100	1.000 kg
Water	60	0.600 kg
Wheat flour	75	0.750 kg
Wheat starch/ Corn starch	15	0.150 kg
Kalkkrem Super	40	0.400 kg



Preparation Instructions

1. Add all ingredients in a machine bowl and whisk for approx. 7 – 8 minutes on medium speed
2. The litre weight of the batter should be 740 – 770 gr.
3. Fill the batter into prepared moulds or into trays lined out with baking paper or spray the trays with boeson Trennwax and than sprinkle the trays with bread crumbs
4. Pipe the vanilla crème in diagonal lines on top of the cake batter
5. Use any kind of fruit (canned or frozen) and arrange the desired amount on top of the vanilla crème
6. Bake at 210 – 220°C for about 25 – 30 minutes depending on the weight of the cake

Ingredients	%	Batch Weight
Eisella Kalkkrem	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 Kalkkrem till smooth consistency is obtained
2. Pipe the vanilla crème in diagonal lines on top of the 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 ect.

Ingredients	%	Batch Weight
Eisella Gel	100	1.000 kg
Water	40	0.400 kg

Preparation Instructions

1. Dilute eisella gel with water or fruit juice, heat up to boiling point and stir till smooth
2. Than glaze the top of the cake evenly
3. Sprinkle with flaked toasted almonds to finish this light pound cake
4. Anything else can be used to decorate e.g. shredded pistachios or flaked chocolate