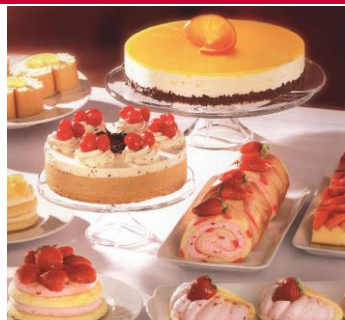


SIMA Cake Mix Recipes



SIMA Cake Mix is a product for the preparation of a wide range of sponge and cake varieties.

MEISTERMARKEN

Ingredients	Standard Recipe Sponge	Chocolate Sponge	English Cake	Pound Cake
Whole Eggs	3.000 kg	3.000 kg	1.500 kg	1.500 kg
Sugar	3.000 kg	3.500 kg	1.400 kg	1.400 kg
Water	1.400 kg	1.400 kg	0.300 kg	0.300 kg
Flour	2.400 kg	2.400 kg	2.000 kg	2.000 kg
SIMA CAKE MIX	1.000 kg	1.000 kg	0.500 kg	0.500 kg
Butter / Margarine			1.500 kg	1.500 kg
Cocoa Powder		0.540 kg		
Raisins/ Mixed candied peel			1.080 kg /1.080 kg	

1. For sponge mix all ingredients at high speed for 7 to 8 minutes to a liter weight of 430 to 460 g. Mix cocoa Powder with some water from recipe and mix in slowly in the last minute.
2. For English and pound cake mix Butter with sugar and eggs, add all other ingredients and mix at fast speed 3 to 4 minutes. Fold in fruit.

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