



# CREME CAKE



## Quality Points



### Scaling

Scale Ingredients Accurately. Small errors in scaling can equal large errors in finished product.

### Temperature

Monitor batter temperatures. Cold batters take longer to bake than warm batters. Hot batters will be flatter. Cold batters will peak more.

### Varieties

Creme cake is an excellent vehicle to make many varieties of cakes and muffins. For a high quality product, add a about 100 units (lbs or Kg) of chocolate chips or fruit. Be aware fruit contains a significant amount of water. When adding fruit, reduce water.

### Floor Time

Creme cake is tolerant of floor times. However, try to have all cakes into the oven within 30 minutes

33	Creme Cake Concentrate	Add Dry Ingredients to Mixer and Mix low 15 seconds
100	Flour	
130	Granulated Sugar	Add eggs to mixer and mix 1 low and 3 medium scrape mixer
100	Liquid whole Eggs	
65	Water	Add Water to mixer and mix 1 low scrape mixer and 3 medium
90	Liquid Soy Oil	
	Flavors	Add oil to mixer and mix 1 low, scrape mixer and mix 3 low
		Temperature of Batter 68-72F

