AP Complete Utility Cake Mix Butter Cake Recipe

INGREDIENTS

Stage 1

103913	Utility Cake Mix	2.000kg
Water		0.960L

Stage 2

105695	Unsalted Butter	0.200kg
Slightly melted		

METHOD

1.Place stage 1 ingredients into a mixing bowl. Using a paddle mix on 1st speed for 1 minute.
2. Scrape down bowl. Mix on 2nd speed for 8 minutes.
3.Add stage 2 ingredients and mix on 1st speed for 1 minute.
4. Add any flavours as desired and fold through by hand.
5. Deposit 0.450kg – 0.550kg into lined bar tins,
6. Bake at 180ºC for approx. 40 minutes.
7.Once cake is completely cool finish off with 105569 Cream Cheese Topping.



1300 650 855
www.alliedpinnacle.com

Disclaimer: These instructions may vary depending on the manufacturer's premises and the equipment used.