

Egg Free Cake Mix

Instructions

Just add Oil & Water!



This chart gives measurements for the ingredients needed when baking different shapes and sizes.

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Have you tried our other cake mixes? They are versatile and reliable, ideal for the busy baker. Add dried fruit to our vanilla sponge mix for a delicious lightly fruited cake, or indulgent chocolate chips to the chocolate sponge mix for a real chocoholics dream!

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The table below gives the weight of Egg Free Cake Mix and other ingredients needed for different sizes of cake. Any extras (nuts etc) can be blended in at the end without altering the quantity of other ingredients.

Measuring liquids in grams – simply place a jug on the scales, tare (zero) the scales and then pour your liquid ingredient into the jug until the correct weight in grams is displayed.

CUPCAKES – usually take around 45 grams of batter each, or 75 grams for larger muffin sized cakes.

ALL WEIGHTS ARE IN GRAMS

	6" Round	8" Round	10" Round	12" Round
Cake Mix	320	575	895	1265
Vegetable Oil	105	190	295	415
Water	155	285	440	620
TOTAL WEIGHT	580	1050	1630	2300

	6" Square	8" Square	10" Square	12" Square
Cake Mix	390	705	1080	1560
Vegetable Oil	130	230	360	515
Water	190	345	530	765
TOTAL WEIGHT	710	1280	1970	2840

INSTRUCTIONS

For Sweet Success Egg Free Sponge Cake Mix

INGREDIENTS

All ingredients should be at room temperature before starting. You can add nuts, fruit, etc for variety without needing to alter the quantity of other ingredients. Just blend in at the end of mixing.

SHELF LIFE

You should expect your cake to last for up to 2 weeks from baking, depending on storage conditions. If a longer life is needed, substitute half the water in the recipe with glycerine.

PREPARING THE TIN

Use vegetable oil or cake release spray on the tin, and a piece of greaseproof paper to line the base. A 3" high tin is recommended to bake a 2.5" high cake. The scaling weights given are for a 2.5" deep cake – shallower cakes will need less batter, eg a 2" deep cake will need 20% less.

BAKING TEMPERATURES AND TIMES

For a 2.5" deep cake we recommend baking at 150°C for around 1 hour (for a 6" cake) up to about 2 hours (for a 12" cake) – the timing obviously depends very much on the size of the cake. Exact times and temperatures will depend on your oven as they vary enormously. This cool bake will give a flatter top, suitable for a decorated cake. Higher temperatures will give a more domed top.

Smaller cakes (cupcakes, muffins etc) need a higher temperature of around 160°C, or up to 190°C if you want a more domed top. Obviously cupcakes will take less time – try baking for up to 15 minutes for small size cupcakes, or 20-25 minutes for larger muffin size cakes.

COOLING

Cool for 15 minutes in the tin, then invert onto a cooling rack or some sugared greaseproof paper or board.

Cooling upside down will help flatten any doming on the top. We would decorate the cake using the flat baked base as the top. Wait until completely cool before wrapping in polythene, foil, or placing in a cake storage tin

MIXING

The instructions given are for a conventional planetary mixer such as a Kenwood Chef or Kitchenaid fitted with a beater (not a whisk) but successful results can also be obtained with a hand held mixer or by mixing by hand.

Avoid splashing by slowly streaming liquids in whilst the mixer is running slowly. Then stop the mixer and scrape down, before mixing again for the recommended time. A standard Kenwood Chef bowl (4 litre) can mix up to 2.5kg batter – enough for a 12" Square Cake.

METHOD

Weigh the cake mix into your bowl, then add all the other ingredients. Mix for one minute on a slow speed (if using a machine) then stop, scrape down the bowl and beater, and mix again for 3 minutes on a medium speed. Then pour into the prepared tin and bake according to size and depth required – see baking temperatures and times, left.

OTHER PRODUCTS

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