

# Vegan Cake Mix

## Instructions



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

If you lose your leaflet, you can download a copy from our website, at [www.sweetsuccess.uk.com](http://www.sweetsuccess.uk.com)

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 Vegan Cake Mix, Water and oil, soya milk and glycerine needed for different sizes of cake.

**PLEASE NOTE:** This total weight of batter should be split between 2 tins to bake 2 x 1.5” deep cakes .

### ALL WEIGHTS ARE IN GRAMS

	6” Round	8” Round	10” Round	12” Round
Cake Mix	420	750	1170	1690
Vegetable Oil	125	225	350	505
Water	165	300	460	665
<b>TOTAL WEIGHT</b>	<b>710</b>	<b>1275</b>	<b>1980</b>	<b>2860</b>

	6” Square	8” Square	10” Square	12” Square
Cake Mix	540	955	1490	2150
Vegetable Oil	160	285	450	645
Water	210	375	585	850
<b>TOTAL WEIGHT</b>	<b>910</b>	<b>1615</b>	<b>2525</b>	<b>3645</b>

## INSTRUCTIONS

### For Sweet Success Vegan Cake Mix

#### INGREDIENTS

All ingredients should be at room temperature before starting. This mix produces a homemade 'madeira' style cake which might not be suitable for use with sugar syrups.

#### SHELF LIFE

You should expect your cake to last for up to 2 weeks from baking, depending on storage conditions.

#### PREPARING THE TIN

Use vegetable oil or cake release spray on the tin, and a piece of greaseproof paper to line the base. The scaling weights given are for a 3" deep cake however, we recommend the cake batter be split equally between 2 tins to ensure an even bake.

#### BAKING TEMPERATURES AND TIMES

For a 1.5" deep cake we recommend baking at approx 140-150°C for between 60 to 90 minutes – 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.

N.B. If you find the cake domes too much during baking, try reducing the temperature of your oven slightly. If the cake is in the oven for a long time, without being fully baked, then you may need to increase the temperature. Small changes in temperature can make a big difference.

#### 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 recommend 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 WHISK attachment.

#### METHOD

Weigh the liquids into your bowl first, then add the cake mix. Using a WHISK attachment, mix on slow speed for 2 minutes, scrape down, then mix on medium speed for 3 minutes.

This is a plain cake mix – you can now add vanilla, lemon or other flavours as desired to add more flavour!

Split the batter into two prepared tins and bake according to size and depth required – see baking temperatures and times, left.

#### OTHER PRODUCTS

Interested in other Sweet Success products? Visit our website at [www.sweetsuccess.uk.com](http://www.sweetsuccess.uk.com) for details of our ready to decorate cake bases, sugarpastes and other cake decorating essentials!

Our vanilla and chocolate filling cream is VEGAN so makes a great accompaniment for this mix.