

Red Velvet Cake Mix

Instructions

**Just add Eggs, Oil
& Water!**



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

If you ever lose your leaflet, you can download a copy from our website, www.sweetsuccess.uk.com

Ave 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 Red Velvet Cake Mix and other ingredients needed for different sizes of cake. Any extras (choc chips etc) can be blended in at the end without altering the quantity of other ingredients.

ALL WEIGHTS ARE IN GRAMS

Crack eggs into a jug on your scales to get an accurate weight.

	6" Round	8" Round	10" Round	12" Round
Sponge Mix	275	490	765	1095
Egg	95	170	260	370
Vegetable Oil	75	140	215	305
Water	55	100	160	230
TOTAL BATTER WEIGHT	500	900	1400	2000

	6" Square	8" Square	10" Square	12" Square
Sponge Mix	335	600	930	1340
Egg	115	205	315	455
Vegetable Oil	90	170	260	375
Water	70	125	195	280
TOTAL BATTER WEIGHT	610	1100	1700	2450

INSTRUCTIONS

For Red Velvet Cake Mix

INGREDIENTS

All ingredients, including eggs, should be at room temperature before starting. We give a weight in grams for eggs as it is so much more accurate than a 'one egg or two' approach! For guidance, one large egg will normally weigh about 50g.

TOOLS

You will need a flexible plastic spatula to scrape down the bowl and beater during mixing.

SHELF LIFE

Depending on baking and storage conditions, you should expect your cake to last for up to 2 weeks. If a longer life is needed, substitute half the water in the recipe with glycerine. This should give around a 4 week shelf life.

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 135°C for around 1 hour (for a 6" Round), or 1 hr and 15 mins (for 8" Round), or up to about 2 hours and 15 minutes for bigger cakes depending on the size – until the centre is springy to the touch and a skewer comes out clean. Exact times will depend on your oven. 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 200°C if you want a more domed top.

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

Look at the chart above to see the weight of cake mix and other ingredients needed for your size of tin.

Weigh the cake mix into your bowl, then add the eggs. 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 in the oil and water and mix on slow for 1 minute. Stop the mixer, scrape down, then mix again on slow for another 3 minutes. Then pour into the prepared tin 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 for details of our ready to decorate cake bases, sugarpastes and other cake decorating essentials!