



## Make Up Instructions

### 18908 RED VELVET CAKE MIX (Red Velvet Cupcake – 7” Cake & Muffin/Cup Cake)

Recipe	1Kg Mix	15Kg Mix
19172 Red Velvet Cake Mix	1.000 kg	15.000 kg
Water	0.600 L	9.000 L
Pinnacle Canola Oil	0.100 L	1.500 L

### Method

1. Place water and oil into a mixing bowl. Add Red Velvet Cake Mix.
2. Using a beater, blend in and mix on 1st speed for 1 minute.
3. Scrape down, mix for a further 2 minutes on 1st speed.
4. Scale as follows:
  - 7” Round cake: 600 g
  - Cupcakes: 80 g per muffin paper
  - Muffin wraps: 140 g per muffin wrap
5. Bake at 150°C to 160°C for 40 to 50 minutes depending on the weight of the cake being baked.\*
6. Allow the cake to cool fully before decorating using a plain piping nozzle and spread or pipe the following on each product:
  - Spread 120 g of cream cheese topping on the 7” cake.
  - Pipe 25 g of 18908 Pinnacle Topping Cream Cheese on the cup cakes or muffin wraps (6 kg pail).
7. Sprinkle the following to finish:
  - Dust lightly with 32913 Dawn Deluxe Donut Sugar.
  - A mixture of 33080 Milk Flakes and 33081 White Flakes.
  - Break up some of the red velvet cake and sprinkle it on top.
8. The cake is now ready for packaging and labelling for sale.

**Please note:** Use warm water (50°C) in winter months when making up the recipe.

\*Baking instructions have been tested in Rack and Rotel ovens Only.

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