



Make Up Instructions

19968 COMPLETE UTILITY CAKE MIX

Recipe	1.000 kg	5.000 kg
Pinnacle Utility Cake Mix	1000 g	5000 g
Water (tap)	480 ml	2400 ml

Method

1. Place water and Complete Utility Cake Mix into a mixing bowl.
2. Using a beater, mix on 1st speed for 1 minute. Scrape down.
3. Mix for a further 8 minutes on 2nd speed.
4. Bake at 180°C.

Suggested Baking Times and Weights

7-inch Round	350g	35 minutes
Light Fruit Cake	350g	35 minutes
Genoa Cake	350g	35 minutes
Bar Cake	350g	35 minutes

Variations: Dried and fresh fruit are used at 25–30% on batter weight.
Kularomes to be used at 1.0% on batter weight.

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