

BUTTACAKE

You will need:

500g **Buttacake Mix**

225ml water

2 eggs

Blend all ingredients on low speed for 1 minute. Scrape down and mix on medium speed for **10 minutes**. Place in a deep cake tin, no more than half full and bake at 175°C for approx. 40 - 45 minutes or until a skewer comes out clean.

Variations: This is a very versatile mix; you can add dry ingredients to your liking.

You can make Cupcakes but cook at 160C for approximately 20 mins or until a skewer comes out clean. Only fill case half full if you want a flat top for decorating.



NB. If making a large cake using more than 1kg of mix, cook slower at a lower temperature (140-150C). For very large mixes this may be 3 – 4 hours. Double line the tin and bake on a low shelf. Test with skewer when cake feels firm to touch on top.

Ingredients: Wheat flour, Sugar, Vegetable fat(vegetable oil, emulsifiers 471,477), antioxidant (320), Milk solids, Vegetable oil (antioxidant 307), Mineral salts (341, 450, 500), Whipping agent (emulsifiers 472b, 477), glucose, soy flour, mineral salt (339), Modified maize starch (1422), Dextrose, Food acid (327), Salt, Emulsifier (481), Flavour, Vegetable gum (415), Colours (100, 160a).).