



Cakes and Muffins - Madeira Cakes

Recipe No:
R315 - R315a

RED VELVET CAKE

USING [BAKELS RED VELVET CAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
	BAKELS RED VELVET CAKE MIX	2.000	62.9%
	Water	0.780	24.5%
	VEGETABLE OIL (CANOLA or SOYABEAN)	0.400	12.6%

Total Weight	3.180
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- Method:**
1. Place all ingredients in machine bowl.
 2. Mix on slow speed for 1 minute using beater.
 3. Scrape down.
 4. Mix on second speed for 5 minutes then slow speed for 1 minute.
 5. Deposit into tins.
 6. Bake at 180 °C for approximately 80 minutes.

Notes: Recipe percentages are on total batter / mix weight (100%)