

# Vegan

## SOFT CAKE MIX



TRENDY AND DELICIOUS





## VEGAN BROWNIES

Recipe for 1 tray of 60 x 20 cm

VEGAN SOFT CAKE MIX	0.700 kg
Vegetable oil	0.250 kg
Sugar	0.250 kg
Vegan coating, plain, liquid	0.250 kg
Cocoa powder	0.050 kg
Water	0.350 l
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Total weight	1.850 kg

Mixing time: 3 – 4 minutes  
Scaling weight: 1.850 kg

Instructions for use:

Mix all the ingredients on medium speed until smooth, spread evenly on a tray laid out with baking paper and bake subsequently.

Baking temperature: 190° C

Baking time: 20 – 25 minutes

General hint: 0.300 kg of chopped walnuts can be added to the recipe as desired.



## VEGAN AMERICAN-STYLE COOKIES

VEGAN SOFT CAKE MIX	1.000 kg
Vegan margarine	0.350 kg
Brown sugar	0.300 kg
Water	0.080 l

Vegan chocolate drops, plain (or nuts, raisins, etc.)	0.300 kg
<hr/> Total weight	<hr/> 2.030 kg

Mixing time:	3 - 4 minutes, spiral mixer
Scaling weight:	small cookies: 0.020 - 0.030 kg medium cookies: 0.030 - 0.045 kg large cookies: 0.045 - 0.070 kg

Instructions for use:  
Mix all the ingredients, apart from the vegan chocolate drops, into a smooth dough. Add the vegan chocolate drops towards the end of the mixing time and process as desired.

Baking temperature:	180 - 190° C
Baking time:	10 - 15 minutes, depending on the scaling weight

# VEGAN PLAIN CAKES

VEGAN SOFT CAKE MIX	1.000 kg
Vegetable oil	0.300 kg
Water	0.450 l
Total weight	1.750 kg

Mixing time: 3 - 4 minutes  
Scaling weight: 0.450 kg

#### Instructions for use:

Mix all the ingredients on medium speed and fill into the tins. Press down the upper surface approx. 1 cm deep with an oiled scraper and bake initially. After the initial baking (10 - 15 minutes), finish baking with open damper.

Baking temperature: 180° C  
Baking time: 40 - 45 minutes

