

GOLDEN Variant

Cherry and Chocolate Slice

Basic batter	1.800 kg
Chocolate flakes	0.130 kg
Cherries	1.000 kg
Streusel	0.330 kg

Add the chocolate flakes to the basic batter and blend together briefly, spread the mix on a tray, place cherries on top and sprinkle the cherries with the streusel.

Baking temperature: 190° C

Baking time: approx. 45 minutes



Fruit Cake Bases

The basic batter can be used as a base for fruit cakes.

Baking time: 25 to 30 minutes according to size and weight.

GOLDEN Variant



*A composition for a wide variety
of pastries - simply irresistible!*

IREKS

IREKS GmbH
Lichtenfelser Str. 20
95326 Kulmbach
GERMANY
Tel.: +49 9221 706-0
Fax: +49 9221 706-306
ireks@ireks.com
www.ireks-asiapacific.com

Our representatives in Asia:

Mr. Leo de Leijer
Mobile: +66 818814162
Leo.deLeijer@ireks.com

Mr. Gerhard Stichlberger
Mobile: +65 96643952
Gerhard.Stichlberger@ireks.com

Mr. Ingo Wenserritt
Mobile: +66 819450418
Ingo.Wenserritt@ireks.com

Mr. Josef Greiner
Mobile: +66 819052166
Josef.Greiner@ireks.com

IREKS

Basic Recipe (1)

GOLDEN VARIANT	3.000 kg
Butter	0.600 kg
Vegetable oil	0.600 kg
Water	1.200 l
Basic batter	5.400 kg

Basic Recipe (2)

GOLDEN VARIANT	3.000 kg
Vegetable oil	1.200 kg
Water	1.200 l
Basic batter	5.400 kg

GOLDEN Variant

Instructions for use:

Beat the vegetable oil, butter, water and GOLDEN VARIANT together for maximum 3 minutes. Do not whip the batter.

Practical hints:

If butter or margarine is used, take care that it has bakery temperature and is smooth before use. Use lemon, salt or other flavourings as desired.

Size Ø

18 cm	0.250 kg
26 cm	0.500 kg
28 cm	0.600 kg
Tray 60 x 40 cm	2.000 kg

Scaling weight

Butter Streusel

GOLDEN-COOKIE	1.000 kg
Butter	0.400 kg
Egg	0.050 kg
Lemon paste and/or salt	

Instructions for use:

- Mix the butter with the eggs until smooth.
- Pour in GOLDEN-COOKIE and mix to the required streusel texture.



Apple Pieces

Basic batter	5.400 kg	} mix together
Cinnamon	0.100 kg	
Sliced apples	2.200 kg	

Place the sliced apples on the cinnamon batter and finish with the butter streusel.



Tray & Weekend-cakes

- Basic recipe is enough for 2 trays 60 x 40 cm or 14 weekend-cakes (weight 0.375 kg).
- For tray & weekend-cakes, bake in a rack oven at 160° C or in a normal oven at 180° C.
- Baking time: approx. 40 minutes
Glaze the fruit varieties after baking.

Apple-Cinnamon

Basic batter	5.400 kg
Diced apples	1.100 kg

Spread the diced apples evenly over the batter and sprinkle with a mix of sugar and cinnamon.

Peach-Choco Pieces

Basic batter	5.400 kg	} Decorate before baking.
Choco nibs	0.300 kg	
Peaches	1.800 kg	

Berry Cake

Basic batter	5.400 kg
Frozen berries	1.100 kg

Spread the frozen berries evenly on the batter before baking.