

*Mix for the
preparation of
sheet cake*

Basis-Rühr



Zealandia

Creating Possibilities



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Jung Basis-Rühr

“Like mother makes them” – with Jung Basis-Rühr, individual, sponge base and cakes as well as Madeira cake always succeed with inimitable flavour. The particularly good holding capacity of the dough makes numerous different types of cake possible with fruit and a whole range of toppings. Fine butter cakes can also be made with Jung Basis-Rühr due to the free choice of fat. And the deliciously light and moist cakes are guaranteed to remain fresh for a long time.

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Recipe

For cake with butter:

- 1200 g Jung Basis-Rühr
- 600 g whole egg
- 600 g butter

For cake with oil:

- 1200 g Jung Basis-Rühr
- 700 g whole egg
- 600 g vegetable oil

Method

Mix the ingredients at low speed for 3 minutes. Use the "all inn" method.

Put paper on baking sheet.

Fill in the batter.

Baking temperature 190-200°C.

Baking time 40-45 minutes.

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