

Quick 75 Cake Emulsifier Basic Recipe

Basic recipe

Recipe 35 oz egg 35 oz sugar 35 oz cake flour 35 oz butter or margarine (soft) 0.70 oz Quick 0.35 oz salt Lemon/vanilla flavour (optional)

Method of Use

Mix all ingredients 4-6 minutes at medium speed with the flat beater. All ingredients must be at bakery temperature (68 F). Specific weight: 26-28 gram per quart. Baking temperature: 320-338 F. Baking time: 50-60 minutes (depending on the weight) For chocolate cake, add 3% cocoa powder and 3% sugar extra to the recipe (calculated on the total weight of the batter)