



# All about **Pound Cakes**

# Pound Cakes – at a glance



|   | <b>Frucht Sand</b>  | <b>Muffin Soft</b>   | <b>Black Muffin</b>   | <b>Sand frisch &amp; locker</b>  | <b>Choco-Rich Cake</b>   |
|---|---|--|---|--|--|
| <b>Art.No.</b>                                | 1450115<br>1450125  | 1465925  | 1478825   | 1498125  | 1451115  |
| <b>Packing</b>                                | 15 + 25 kg  | 25 kg  | 25 kg   | 25 kg  | 15 kg  |
| <b>Description</b>                            | For the production of English cakes, pound cakes, marble cakes, fruit cakes etc.    | For the production of American style muffins, cupcakes, pound cakes, Oven Waffles etc. | For the production of American style muffins, cupcakes, pound cakes etc., with extra dark cocoa | For the production of all kind of pound cakes, marble and fruit cakes, slices and heavy sponges      | For the production of rich chocolate cakes, chocolate muffins, cupcakes, frame cakes and traditional chocolate cakes |
| <b>Flavour</b>                                | Slight almond note  | No flavour   | Chocolate   | Slight vanilla note  | Chocolate  |
| <b>Basic Recipe</b>                           | 1,000 g <b>FruchtSand</b><br>400 g Vegetable oil<br>300 g Eggs<br>100 - 130 g Water | 1,000 g <b>Muffin Soft</b><br>550 g Eggs<br>500 g Vegetable oil<br>100 g Water         | 1,000 g <b>Black Muffin</b><br>450 g Eggs<br>600 g Vegetable oil<br>300 g Water                 | 1,000 g <b>Sand-frisch &amp; locker</b><br>450 g Eggs<br>450 g Butter,<br>margerine or vegetable oil | 1,000 g <b>Choco-Rich Cake</b><br>450 g Vegetable oil<br>450 g Water   |
| <b>Volume – ml per 100g</b>                   | 216 ml  | 190 ml   | 167 ml  | 234 ml   | 197 ml   |
| <b>Stability of heavy toppings and fruits</b> | Very good   | Good   | Good  | Limited (light fillings and light fruits only)   | Limited (light fillings and light fruits only)   |
| <b>Crumbfree cut</b>                          | Very good   | OK   | OK  | Very good  | OK   |

## Tips for flavouring:

### Per 1,000 g batter:

|   |   |              |
|---|---|--------------|
| <b>Schokobella</b>  | Depending on intensity                                    | 100 – 200 g  |
| <b>Cresco Gelato Paste</b>  | for fat based paste like Pistachio, Hazelnut              | 80 - 120 g   |
| <b>Cresco Gelato Paste</b>  | for sugar based paste like Green Mint, Banana, Nube, Kiwi | 40 - 50 g    |
| <b>Cresco Gelato Paste</b>  | for powdered paste like Cocco di Sulù, Yuzu Giappone      | 80 g         |
| <b>Flavourings powdered</b>   | Orangella, Ginger bread spice                             | 10 – 12 g    |
| <b>Desert Paste</b>   | Caramel, Mocca  | approx. 40 g |
| <b>Desert Paste</b>   | Banana, Peach, Pineapple, Apricot                         | 60 g         |
| <b>Desert Paste</b>   | Eggnog, Rum   | 90 - 100 g   |
| Desert Pastes with high fruit acidity like Cherry, Strawberry and Raspberry shouldn't be used in poundcake. |   |              |
| <b>Royal Pastes</b>   |   | 80 - 90 g    |
| <b>Chocolate-Paillettes</b>   |   | 40 - 60 g    |
| <b>Liquid Essences</b>  |   | 5 – 8 g      |
| <b>Chocolate Chips</b>  |   | 100 – 120 g  |



# Fruity Tarte

3 tartes á 18 cm ø



## Fruchtsand batter

|             |  |
|-------------|--|
| ..... 330 g | <b>FruchtSand</b>  |
| ..... 165 g | Eggs   |
| ..... 165 g | Vegetable oil  |
|             | ▶ Mix all ingredients at medium speed for approx. 2-3 min. |

..... 375 g **Bon Vanille**

## Meringue

|             |  |
|-------------|--|
| ..... 135 g | Water  |
| ..... 15 g  | <b>Ovasil</b>  |
| ..... 150 g | Sugar  |
| ..... 115 g | Sugar  |
|             | ▶ Whip up Ovasil with water. Add Sugar step by step. Add remaining 115 g sugar at the end. |

..... 75 g **Cristaline Neutral**

..... 50 g Almonds, sliced, roasted

## Method

- ▶ Fill batter in cake rings Ø= 18cm.
- ▶ Bake, cool down, remould.
- ▶ Pipe **Bon Vanille** spiralwise onto the cake.
- ▶ Pipe dots of Meringue on the edges of the cakes.
- ▶ Brush **Cristaline Neutral** on the cake side and push almonds on.
- ▶ Brown Meringue with blow torch or in the oven.
- ▶ Decorate with fresh fruits and **Cristaline Neutral**.
- ▶ Baking time: 15 min.
- ▶ Baking temperature: 210°C

# Valentines Cake

4 Gugelhupf-Mould , á 18 cm ø, 12 cm high



## Poundcake batter

|               |                    |
|---------------|--------------------|
| ..... 1,000 g | <b>Muffin Soft</b> |
| ..... 500 g   | Vegetable oil      |
| ..... 300 g   | Water              |
| ..... 450 g   | Eggs               |

- ▶ Mix all ingredients at medium speed for 2 to 3 minutes. Pour 550 g batter into each mould in two steps.

## Ruby filling

|             |                                     |
|-------------|-------------------------------------|
| ..... 200 g | Water                               |
| ..... 70 g  | <b>Frio</b>                         |
|             | ▶ stir and fold in                  |
| ..... 100 g | <b>Schokobella Ruby</b> , dissolved |

## Decoration

|             |                                     |
|-------------|-------------------------------------|
| ..... 500 g | <b>Schokobella Ruby</b> , dissolved |
|-------------|-------------------------------------|

## Method

- ▶ Grease and dust the Gugelhupf moulds.
- ▶ Pour in half of the poundcake batter.
- ▶ Pour in the Ruby filling in circles and level off with the remaining batter.
- ▶ Bake, cool down, remould.
- ▶ After cooling, decorate as shown in the picture.
- ▶ Baking temperature: approx. 190 °C
- ▶ Baking time: approx. 35 minutes



# Travel Cake

2 moulds 25 x 6 x 6 cm (Martellato Travelcake mould)



## Sand-Frisch & Locker batter

|             |   |
|-------------|---|
| ..... 400 g | <b>Sand-Frisch &amp; Locker</b>                 |
| ..... 180 g | Butter or vegetable oil                         |
| ..... 180 g | Eggs  |
| ..... 75 g  | <b>Cresco Cream Paste Pistacchio Originario</b> |

- ▶ Mix all ingredients at medium speed for approx. 2-3 min.

..... 200 g **Fruchti-Top Amarena-Cherry**

..... 180 g **Bellanossa**

## Nugotin-Decoration

|             |                |
|-------------|----------------|
| ..... 150 g | <b>Nugotin</b> |
| ..... 50 g  | Butter         |

- ▶ Whip up at medium speed for approx. 2 min.

## Method

- ▶ Grease baking moulds.
- ▶ Fill batter in.
- ▶ Bake, cool down, remould.
- ▶ Pipe **Fruchti-Top Amarena-Cherry** in hole.
- ▶ Coat the cakes with melted **Bellanossa**.
- ▶ Pipe Nugotin-Decoration onto the cake.
- ▶ Decorate as shown on the photo.
- ▶ Baking time: 45 min.
- ▶ Baking temperature: 170°C

# Walnut Cake

2 moulds 25 x 8,5 x 7cm (Pavoni Pavocake KE012)



## Sand-Frisch & Locker batter

- ..... 750 g **Sand-Frisch & Locker**
- ..... 340 g Butter or Oil
- ..... 340 g Eggs
- ▶ Mix all ingredients at medium speed for approx. 2-3 min.
- ..... 100 g **DP Walnut**
- ▶ Add at the end of mixing.

## Schokobella-Frosting

- ..... 400 g **Schokobella White**
- ..... 200 g Cream Cheese
- ▶ Whip up both ingredients together at fast speed for approx. 2 min.

## Croquant-Decoration

- ..... 50 g **Bienex**
- ..... 25 g Walnuts
- ▶ Put on baking tray after blending, coated with baking paper. Bake for approx. 10 min. at 190°C.

## Method

- ▶ Fill batter in baking moulds.
- ▶ Bake, cool down, remould.
- ▶ Cover the cakes with frosting using a palette knife.
- ▶ Decorate with Croquant-Decoration as shown on the photo.
- ▶ Baking time: 50 min.
- ▶ Baking temperature: 180°C



# Crème Française Dessert

Yield: For 1 tray 60 x 20 cm



|       |       |  |  |
|-------|-------|--|--|
| ..... | 900 g | <b>Chocolate batter</b>                                  |  |
| ..... | 400 g | <b>Choco-Rich Cake</b>                                   |  |
| ..... | 400 g | Water  |  |
| ..... | 400 g | Vegetable Oil  |  |
| ..... | 5 g   | <b>Caribia</b>   |  |
| ..... | 5 g   | <b>Combani</b>   |  |
|       |       | ▶ Mix all ingredients at medium speed for approx. 3 min. |  |
| ..... | 350 g | Tangerine  |  |

|       |         |   |  |
|-------|---------|---|--|
| ..... | 1,750 g | Cream filling à la Crème Française  |  |
| ..... | 100 g   | <b>Schokobella Bittersweet</b> , dissolved  |  |
|       |         | ▶ Sprinkle Tangerines on Cake Base, spread Cream filling onto and marble Schokobella in |  |
|       |         | <b>Decoration</b>   |  |
| ..... | 200 g   | <b>Schokobella Bittersweet</b> , melted   |  |
| ..... | 20 g    | <b>Decoration powder</b>  |  |

## Method

- ▶ Spread Chocolate batter on a baking tray, covered with baking paper.
- ▶ Bake.
- ▶ Cool down.
- ▶ Cut into two cake bases.
- ▶ Level off second cake base after filling.
- ▶ Rest in fridge for minimum 2 hours.
- ▶ Coat with Schokobella.
- ▶ Decorate as shown on the photo.
- ▶ Baking temperature: Approx. 170 - 180 °C
- ▶ Baking time: Approx. 35 - 40 minutes

# Black Muffin

21 Muffins



..... 1,000 g **Black Muffin**  
..... 450 g Eggs  
..... 600 g Vegetable oil  
..... 300 g Water

▶ Stir all ingredients for 3 min. at low speed.

..... 100 g **Pâte Sucreé Decoration**  
..... 100 g **Mürbella**  
..... 45 g Butter  
..... 1 g Food colouring

▶ Mix Mürbella with butter and food colouring, then cool down in the fridge. Roll out and cut into circles

## Method

▶ Pipe muffins batter in muffin trays.  
▶ Cover with Pâte Sucreé decoration.

▶ 30 - 35 min. baking time  
▶ 190°C Baking temperature



# Waffles with Muffin Soft and Black Muffin

16 Waffles



## Waffles

|       |       |                    |
|-------|-------|--------------------|
| ..... | 500 g | <b>Muffin Soft</b> |
| ..... | 330 g | Eggs               |
| ..... | 250 g | Cream, liquid      |
| ..... | 35 g  | Icing Sugar        |
| ..... | 35 g  | Vegetable oil      |
| ..... | 12 g  | <b>Orangella</b>   |

## Black Waffles

|       |       |                     |
|-------|-------|---------------------|
| ..... | 500 g | <b>Black Muffin</b> |
| ..... | 330 g | Eggs                |
| ..... | 300 g | Cream, liquid       |
| ..... | 35 g  | Icing Sugar         |
| ..... | 35 g  | Vegetable oil       |

## Method

- ▶ Mix at medium speed for approx. 3 min.
- ▶ 1 Waffle = approx. 70g batter.
- ▶ Serve with Cresco Ice cream and **Cresco Variegò Strawberry, Variegò Cookie & Milk, Variegò Coffee Crunch Due, Variegò Speculoos** and many more.
- ▶ 25 min. baking time
- ▶ 180°C Baking temperature

# English Cake

5 baking moulds (30 x 12 cm)



## Poundcake batter

..... 2,000 g **Fruchtsand**  
..... 1,000 g Eggs  
..... 1,000 g Butter or margarine

- ▶ Mix all ingredients at medium speed for approx. 2 - 3 min.

..... 1,000 g Sultanins or raisins  
..... 500 g **Chellies, red** or **Gocce, red**  
..... 250 g Almonds, chopped  
..... 250 g Lemonpeel, candied

- ▶ Fold under after mixing fill in 1200 g batter each.

..... 250 g Apricot jam  
..... 2,250 g Almond sponge Swiss Roll (5 pieces) 40 x 30 cm  
▶ Brush with apricot jam and fold in with Swiss Roll.

## Method

- ▶ Grease and dust baking mould.
- ▶ Bake.
- ▶ Remould after baking.
- ▶ Cool down.
- ▶ Baking temperature: Approx. 190 °C
- ▶ Baking time: Approx. 60 min.



# Pistachio Yoghurt Slice

1 tray 60 x 20 cm



## Base

- ..... 350 g Shortpastry base, baked
- ..... 675 g Sponge base, made with **Muffin Soft** and marbled with 0,100 kg **Cresco Cream Paste Pistacchio Kerman**
- ..... 675 g Sponge base, made with **Muffin Soft**

## Yoghurt Cream

- ..... 400 g **Alaska-express à la Greek Yoghurt**
  - ..... 800 g Water
  - ..... 800 g Whipped cream unsweetened
- ▶ Dissolve **Alaska-express à la Greek Yoghurt** in water and fold in the whipped cream.

- ..... 150 g **Cresco Variegò Pistacchio**

## Decoration

- ..... 200 g **Miruar Bianco**
  - ..... 10 g Water
  - ..... 15 g **Cresco Cream Paste Cookie**
- ▶ Mix all ingredients and heat the glazing in the microwave up to 45 °C.

## Method

- ▶ Spread apricot jam on the baked shortpastry and place the marbled sponge base on top.
- ▶ Marble half of the yoghurt cream with **Cresco Variegò Pistacchio** and spread on the sponge base.
- ▶ Put the second sponge base on top.
- ▶ Fill in remaining yoghurt cream, level off and place in the fridge for approx. 2 hours.
- ▶ Glaze with **Miruar Bianco** decoration.
- ▶ Decorate as shown in the picture.

# Basic recipes

## Almond Sponge

3 Swiss rolls a 60x40cm

..... 1,000 g **Bisquisit 100 PLUS**  
..... 650 g Eggs  
..... 250 g Water

▶ Whip up all ingredients at fast speed for 6 min.

..... 500 g Almonds, chopped

▶ Sprinkle on top before baking.

## Cream filling á la Crème Française

..... 350 g **Crème Française**  
..... 265 g Water 40 - 50° C  
..... 1,135 g Cream, liquid

▶ Stir in Crème Française in water,  
fold under liquid cream

### Method

- ▶ Spread batter on paper.
- ▶ Baking temperature approx. 230 °C
- ▶ Baking time: approx. 7 min.

# Baking moulds



## Martello Travel Cake Mould

82x290x64mm

Available at Martellato

[www.martellatoprofessional.com](http://www.martellatoprofessional.com)



## Pavoni Pavocake KE012

82x290x64mm

Available at Pavoni Italia

[www.pavonitalia.com](http://www.pavonitalia.com)



MARTIN BRAUN GRUPPE

Martin Braun KG

Tillystraße 17-21

30459 Hannover - Germany

+49 (0)511 4107-0

[www.martinbraun.com](http://www.martinbraun.com)