



Out of the Box **Loaf Cake**

Nuts & Caramel Overload

20 mini loaf molds, l/w/h: 10 x 4.5 x 4 cm, volume: 160 ml



Nut-pound cake mixture

..... 0.700 kg	Sand-frisch & locker
..... 0.350 kg	Baking margarine or butter
..... 0.350 kg	Whole egg
..... 0.100 kg	Hazelnuts, chopped
..... 0.050 kg	Dessert Paste Caramel

- ▶ Mix all ingredients at medium speed for approx. 3 minutes.
Weight per mold: 80 g

..... 0.125 kg	Water
..... 0.200 kg	Nosetto, Hazelnut Filling

- ▶ Mix, let rest for 10 minutes and add to the Pound cake mixture.
Weight per mold: 20 g

Filling

..... 0.200 kg	Bon Caramel RSPO SG
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Decoration

..... 0.350 kg	Schokobella Nut & Milk RSPO SG RA MB cocoa
..... 0.070 kg	Butter

- ▶ Whip up together.

Preparation

- ▶ Grease and dust the molds.
- ▶ Pour the mixture into the molds.
- ▶ Place small dots of Bon Caramel onto the mixture using a piping bag.
- ▶ Bake.
- ▶ Allow to cool down.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 25–35 minutes

Orange Triangle

6 triangular shapes (gutter), l/w/h: 14 x 13 x 12 cm, volume: 1000 ml



Pound cake mix

..... 1.400 kg	Sand frisch & locker
..... 0.630 kg	Whole egg
..... 0.630 kg	Baking margarine or butter
..... 0.125 kg	Dessert Paste Orange
..... 0.025 kg	Orangella

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

Filling

..... 0.360 kg	Fruchti-Top Orange
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Decoration

..... 0.500 kg	Crunchy Coating Joghurt-Orange-Mandarine RSPO SG
..... 0.100 kg	Schokobella Mango RSPO SG RA MB cocoa

Preparation

- ▶ Grease and dust the molds.
- ▶ Fill the molds with approx. 200 g of mixture, pipe a core with Fruchti-Top (approx. 60 g) and then pour approx. 250 g of mixture over it.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Coat with Crunchy Coating
- ▶ Decorate with Schokobella.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 50–60 minutes

Pistachio Mini Cakes

12 mini loaf molds, l/w/h: 12 x 7 x 6 cm, volume: 400 ml



Pistachio pound cake mixture

..... 1.100 kg	Sand frisch & locker
..... 0.500 kg	Whole egg
..... 0.500 kg	Baking margarine or butter
..... 0.220 kg	Gourmet Paste Pistachio Kerman 99 %

- ▶ Mix all ingredients at medium speed for approx. 3 minutes. Stir in the gourmet paste at the end.

Weight per mold: 200 g

Decoration variant 1

..... 0.600 kg	Schokobella Pistazie RSPO SG
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- ▶ Dissolve and cover the mini cakes.

Decoration variant 2

..... 0.480 kg	Schokobella Pistachio RSPO SG
..... 0.480 kg	Kranfil's Pistachio

- ▶ Dissolve Schokobella, mix with the Kranfil's and coat the mini cakes.

Decoration variant 3

..... 0.180 kg	Schokobella Pistachio RSPO SG
..... 0.180 kg	Butter

- ▶ Whip together Schokobella and butter and coat the mini cakes.

Preparation

- ▶ Grease and dust the molds.
- ▶ Pour the mixture into the molds.
- ▶ Grease the blade of a knife and cut the surface lengthwise.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 30 minutes

Cherry Marble Cake

12 box molds, l/w/h: 22 x 8 x 8 cm, volume: 1100 ml



Pound cake mix

..... 3.500 kg **Sand frisch & locker**
..... 1.600 kg Whole egg
..... 1.600 kg Baking margarine or butter
▶ Mix all ingredients at medium speed for approx. 3 minutes.

..... 0.500 kg **Schokobella RSPO SG RA MB cocoa**, dissolved
▶ Stir 2 kg Pound cake mix with the Schokobella.
Weight per mold: 200 g

..... 1.700 kg Cherries, frozen, thawed, drained

..... 0.100 kg **Kabi**
▶ Coat the fruit in Kabi and carefully stir them into the remaining Pound cake mixture.
Weight per mold: 350 g

Glaze

..... 1.200 kg **Glasura Intense RSPO SG RA MB cocoa**

Preparation

- ▶ Grease and dust the molds.
- ▶ Pour in both mixtures.
- ▶ Marble using a spoon handle.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Coat with glaze.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 50–60 minutes

Lemon Cake

4 toast loaf molds, l/w/h: 20 x 9 x 10 cm, volume: 1700 ml



Lemon Pound cake mix

..... 1.800 kg **Sand-frisch & locker**
..... 0.800 kg Whole egg
..... 0.800 kg Butter or baking margarine
..... 0.040 kg **Sizilia**
▶ Mix all ingredients at medium speed for approx. 3 minutes. Fill each mold with 850 g of the mixture and close the molds.

..... 0.200 kg Butter, liquid

Decoration

..... 0.400 kg Sugar
..... 0.010 kg **Limone**
▶ Mix.

Preparation

- ▶ Grease and dust the molds.
- ▶ Pour the mixture into the molds.
- ▶ Bake.
- ▶ After baking, butter and roll in sugar.

Baking technique

- ▶ Baking temperature: approx. 180 °C
- ▶ Baking time: approx. 70 minutes

Banana Triangle Cake

6 x cake molds, l/w/h: 25 x 11 x 10 cm



Banana pound cake mix

..... 1.000 kg	Sand-frisch & locker
..... 0.450 kg	Whole egg
..... 0.450 kg	Baking margarine or butter
..... 0.120 kg	Dessert Paste Banana
..... 0.100 kg	Walnuts, chopped
..... 0.010 kg	Cinnamon

- ▶ Mix all ingredients at medium speed for approx. 3 minutes, then briefly stir in the walnuts and cinnamon.

Pour 350 g of the mixture into 20 cm long triangular molds, about 4 cm high, and bake at 180 °C for about 45 minutes. Then turn out and cut it straight if necessary.

Base mix

..... 2.100 kg	Sand-frisch & locker
..... 1.000 kg	Whole egg
..... 1.000 kg	Baking margarine or butter

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

Coating

..... 3.000 kg	Schokobella White RSPO SG RA MB cocoa, warmed
..... 0.150 kg	Schokobella Nut & Milk RSPO SG RA MB cocoa, warmed

Decoration

..... 1.000 kg	Schokobella White RSPO SG RA MB cocoa, slightly warmed
..... 0.080 kg	Dessert Paste Banana
..... 0.200 kg	Sour cream, slightly warmed
	▶ Whisk the Schokobella with the dessert paste for approx. 3 minutes and gradually add the sour cream.
..... 0.100 kg	Banana chips

Preparation

- ▶ Pour in 180 g of base mixture and place the banana pound cake mixture triangle on top. Cover the triangle with 500 g of base mixture.
- ▶ Bake.
- ▶ Remove from the molds after baking.
- ▶ Allow to cool down.
- ▶ Cover with Schokobella White.
- ▶ Decorate with Schokobella Nut & Milk.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 210 °C
- ▶ Baking time: approx. 15 minutes, then score
- ▶ Baking temperature: approx. 160 °C
- ▶ Baking time: approx. 45 minutes

Swirl Cake Orange

6 x cake molds, l/w/h: 25 x 11 x 10 cm



Velvet-Cake Orange Roulades

..... 0.500 kg	Velvet Cake orange
..... 0.200 kg	Whole egg
..... 0.225 kg	Water
..... 0.060 kg	Butter, liquid

- ▶ Mix all ingredients at slow speed for approx. 3 minutes, spread onto a baking sheet lined with baking paper and bake (230 °C, 4 minutes).

Pound cake mix

..... 2.000 kg	Sand-frisch & locker
..... 0.900 kg	Whole egg
..... 0.900 kg	Baking margarine

- ▶ Mix all ingredients at medium speed with a coarse beater for approx. 3 minutes,

Coating

..... 2.000 kg	Crunchy Coating Yoghurt-Orange-Mandarine RSPO SG , approx. 40 °C
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Decoration

..... 0.800 kg	Schokobella White RSPO SG RA MB cocoa
..... 0.160 kg	Sour cream
..... 0.065 kg	Dessertpaste Orange

- ▶ Whip the Schokobella with the dessert paste for about 3 minutes and gradually add the sour cream.

Preparation

- ▶ Grease and dust the mold.
- ▶ Cut the roulade into pieces measuring 23 x 15 cm.
- ▶ Spread approx. 50 g of the batter onto the roulade. Roll up in baking paper and freeze.
- ▶ Pour in 400 g of batter and place the velvet roulade in the center.
- ▶ Cover the roulade with 230 g of batter.
- ▶ Grease the blade of a knife and cut the surface lengthwise after approx. 15 min. of baking.
- ▶ Bake.
- ▶ Remove from the mold after baking.
- ▶ Allow to cool down.
- ▶ Coat with Crunchy Coating.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 160 °C
- ▶ Baking time: approx. 70–75 minutes

Chocolate Cheesecake Loaf

12 loaf molds, l/w/h: 22 x 8 x 7 cm, volume: 900 ml



Chocolate mix

..... 1.600 kg	Muffin Soft RSPO MB
..... 0.880 kg	Whole egg
..... 0.800 kg	Rapeseed oil
..... 0.160 kg	Water

- ▶ Mix all ingredients at slow speed for approx. 3 minutes.

..... 0.300 kg	Schokobella RSPO SG RA MB cocoa
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- ▶ Stir into the mixture at the end.
Weight per mold: 300 g

Cheesecake mix

..... 0.340 kg	Cheese Cake Mix High
..... 1.000 kg	Quark (low-fat)
..... 0.230 kg	Whole egg

Cream, liquid
Sugar
Water, 50 °C

- ▶ Mix all ingredients at slow speed with a fine beater for approx. 3 minutes until smooth.

Weight per mold: 200 g

..... 0.150 kg	Crumbles (Mürbella) [see basic recipe]
..... 0.150 kg	Chocolate crumbles [see basic recipe]

Decoration

..... 0.600 kg	Glasura Intense RSPO SG RA MB cocoa
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Preparation

- ▶ Grease and dust the molds.
- ▶ Pour in both mixtures.
- ▶ Marble using a spoon handle.
- ▶ Sprinkle the crumbles on top.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Dip the base in Glasura Intense.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 60–65 minutes

Marble Poppy Seed Shortcake

12 loaf molds, l/w/h: 22 x 8 x 8 cm, volume: 1100 ml



Pound cake mix

..... 2.600 kg	Sand frisch & locker
..... 1.150 kg	Whole egg
..... 1.150 kg	Baking margarine or butter
	▶ Mix all ingredients at medium speed with a coarse beater for approx. 3 minutes, Weight per mold: 400 g

Poppy seed mixture

..... 1.200 kg	Mohna
..... 0.360 kg	Crumbs
..... 0.840 kg	Whole milk, 3.5 %
..... 0.008 kg	Caribia
	▶ Mix all ingredients until smooth and let rest for 10 minutes. Weight per mold: 200 g

Glaze

..... 1.200 kg	Glasura Intense RSPO SG RA MB cocoa
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Preparation

- ▶ Grease and dust the molds.
- ▶ Pour in both mixtures.
- ▶ Marble using a spoon handle.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Coat with Glasura.

Baking technique

- ▶ Baking temperature: approx. 180–190 °C
- ▶ Baking time: approx. 60–70 minutes

Pistachio-Raspberry Bar

1 silicone mold Financiers (16 pieces); total quantity: 16 pieces, l/w/h: 11 x 3 x 3 cm, volume: 75 ml each



Batter

..... 0.370 kg	Muffin Soft RSPO MB
..... 0.200 kg	Whole egg
..... 0.180 kg	Rapeseed oil
..... 0.070 kg	Water
..... 0.015 kg	Limone
	▶ Mix all ingredients at slow speed with a coarse beater for approx. 3 minutes, Weight per mold: 40 g

Filling

..... 0.150 kg	Bon Vanille RSPO SG
..... 0.015 kg	Gourmet Paste Pistachio Kerman 99 %
	▶ Mix.

..... 0.120 kg	Raspberries, frozen
..... 0.005 kg	Kabi
	▶ Carefully coat the fruit with Kabi.

..... 0.120 kg	Crumble (Mürbella + butter) [see basic recipe]
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Preparation

- ▶ Pour the mixture into the molds.
- ▶ Pipe Bon Vanille in dots.
- ▶ Sprinkle the fruit on top.
- ▶ Sprinkle the crumble on top.
- ▶ Bake.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 20–25 minutes

Loaf Cake à la Frankfurter Kranz

4 large loaf molds, l/w/h: 17 x 11 x 8 cm, volume: 1200 ml



Pound cake mix

..... 1.350 kg	Sand-frisch & locker
..... 0.520 kg	Whole egg
..... 0.520 kg	Butter, baking margarine or rapeseed oil
..... 0.010 kg	Butter Cream Essence

- ▶ Mix all ingredients at medium speed for approx. 3 minutes.
- Weight per mold: 600 g

Kirschwasser syrup

..... 0.250 kg	Sugar syrup [see basic recipe]
..... 0.020 kg	Dessert Paste Blackforest Kirschwasser

- ▶ Season to taste.

..... 0.250 kg	Blackcurrant jelly
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Buttercream

..... 0.530 kg	Cremonte
..... 0.800 kg	Water, approx. 20 °C
..... 0.700 kg	Butter, softened

- ▶ Mix Cremonte with the water. Add the butter and mix at medium speed with a coarse beater for about 12 minutes.

Decoration

..... 0.400 kg	Hazelnut Candy Crunch
..... 0.060 kg	Chellies (AZO-free)

Preparation

- ▶ Grease and dust the molds.
- ▶ Pour the mixture into the molds.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Cut twice.
- ▶ Soak.
- ▶ Spread each layer with currant jelly.
- ▶ Assemble with the cream and the cake layers.
- ▶ Spread with cream.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 55–60 minutes

Banana Bread

12 loaf molds, , l/w/h: 12 x 7 x 6 cm, volume: 400 ml



Pound cake mix

..... 1.000 kg	Muffin Soft RSPO MB
..... 0.550 kg	Whole egg
..... 0.500 kg	Rapeseed oil
..... 0.100 kg	Water
..... 0.100 kg	Ground hazelnuts
..... 0.150 kg	Dessert Paste Banana
..... 0.200 kg	Fruit Puree Banana
..... 0.004 kg	Cinnamon

- ▶ Mix all ingredients at slow speed for approx. 3 minutes until smooth.
Weight per mold: 200 g

..... 0.400 kg	Chocolate-banana cream [see basic recipe]
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Decoration

..... 1.500 kg	Schokobella Nut & Milk
..... 0.040 kg	Hazelnuts, roasted
..... 0.035 kg	Banana chips

Preparation

- ▶ Grease and dust the molds.
- ▶ Pour the mixture into the molds.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Dip the base in Schokobella Nut & Milk.
- ▶ Spread the cream on the cake.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 40–45 minutes

Gooseberry Meringue Cake

4 large loaf molds, l/w/h: 17 x 11 x 8 cm, volume: 1200 ml



Pound cake mix

..... 1.300 kg	Sand-frisch & locker
..... 0.585 kg	Whole egg
..... 0.585 kg	Rapeseed oil

- ▶ Mix all ingredients at medium speed with a coarse beater for approx. 3 minutes.
Weight per mold: 600 g

Filling

..... 0.080 kg	Kabi
..... 0.135 kg	Sugar
..... 0.500 kg	Gooseberry juice
..... 0.375 kg	Gooseberries, canned

- ▶ Mix Kabi and sugar in a dry mixture, stir into the juice, and fold in the fruit.
Weight per mold: 250 g

Meringue

..... 0.030 kg	Ovasil
..... 0.270 kg	Water, cold
..... 0.240 kg	Sugar

- ▶ Mix Ovasil and water, whip. Gradually add sugar.

..... 0.240 kg	Sugar
..... 0.030 kg	Wheat starch

- ▶ Mix, and add it to the mixture.

Preparation

- ▶ Grease and dust the molds.
- ▶ Pour the mixture into the molds.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Cut through.
- ▶ Spread the filling onto the bottom parts.
- ▶ Put the lids on.
- ▶ Spread the meringue mixture over the cake.
- ▶ As usual, flame in a hot oven or brown it with a blowtorch.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 50–60 minutes

Pistachio-Cherry Loaf Cake

4 large loaf molds, l/w/h: 17 x 11 x 8 cm, volume: 1200 ml



Pistachio Pound cake mixture

..... 1.200 kg	Sand-frisch & locker
..... 0.530 kg	Whole egg
..... 0.530 kg	Rapeseed oil
..... 0.200 kg	Gourmet Paste Pistachio Kerman 99 %
	▶ Mix all ingredients at medium speed for approx. 3 minutes. Stir in the gourmet paste at the end. Weight per mold: 600 g

Cherry syrup

..... 0.200 kg	sugar syrup
..... 0.010 kg	Dessert Paste Cherry
	▶ Season to taste.

Filling

..... 0.500 kg	Fruchti-Top Cherry
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Pistazien-Creme

..... 1.800 kg	Buttercream with Cremonte [see basic recipe]
..... 0.180 kg	Gourmet Paste Pistachio Kerman 99 %
	▶ Flavor the cream with the gourmet paste.

Decoration

..... 0.520 kg	Schokobella Pistachio RSPO SG , dissolved
..... 0.060 kg	Chellies (AZO-free)

Preparation

- ▶ Grease and dust the molds.
- ▶ Pour the mixture into the molds.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Cut twice.
- ▶ Soak.
- ▶ Spread two stripes of fruit-flavored cream onto each base and fill with the cream.
- ▶ Assemble.
- ▶ Spread with cream.
- ▶ Coat with Schokobella.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 55–65 minutes

Strawberry Swirl

12 loaf molds, l/w/h: 22 x 8 x 7 cm, volume: 900 ml



Pound cake mix

..... 3.200 kg	Sand frisch & locker
..... 1.450 kg	Whole egg
..... 1.450 kg	Baking margarine or butter

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

Filling

..... 0.255 kg	Fruit Puree Strawberry
..... 0.170 kg	Water
..... 0.150 kg	Frio
..... 0.425 kg	Kranfil's Red Fruits

- ▶ Mix fruit puree, water and Frio. Dissolve Kranfil's and stir into the mixture.

Decoration

..... 1.560 kg	Schokobella Yoghurt RSPO SG RA MB cocoa
..... 0.600 kg	Kranfil's Red Fruits

- ▶ Dissolve and marble.

Preparation

- ▶ Grease and dust the molds.
- ▶ Fill the molds with approx. 300 g of mixture, pipe a core with the filling (approx. 80 g) and then pour approx. 200 g of mixture over it.
- ▶ Marble using a spoon handle.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 50–60 minutes

Cookies & Cream Loaf Cake

4 large loaf molds, l/w/h: 22 x 8 x 8 cm, volume: 1100 ml



Pound cake mix

..... 1.300 kg **Sand frisch & locker**

..... 0.580 kg Whole egg

..... 0.580 kg Baking margarine or butter

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

Weight per mold: 600 g

..... 0.325 kg Dark shortcrust pastry, baked and broken [see basic recipe]

- ▶ Stir the shortcrust pastry pieces into the Pound cake mixture.

Weight per mold: 75 g

Decoration

..... 0.600 kg **Crunchy Coating Milk & Cookie
RSPO SG RA MB cocoa**

Preparation

- ▶ Grease and dust the molds.
- ▶ Pour the mixture into the molds.
- ▶ Bake.
- ▶ Remove from the molds while still warm after baking.
- ▶ Allow to cool down.
- ▶ Coat with Crunchy Coating.
- ▶ Garnish as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 170–180 °C
- ▶ Baking time: approx. 50–60 minutes

Basic Recipes

Shortcrust pastry

..... 1.000 kg **Mürbella**
..... 0.400 kg Baking margarine, soft
..... 0.100 kg Whole egg
▶ Spiral mixer: 3 minutes slowly

Crumble

..... 1.000 kg **Mürbella**
..... 0.500 kg Butter or cream margarine
▶ Knead all ingredients together to form a crumble texture.

Chocolate crumble

..... 1.000 kg **Mürbella**
..... 0.550 kg Butter or baking margarine
..... 0.100 kg Cocoa powder
▶ Knead all ingredients together to form a crumble texture.

Sugar syrup

..... 1.000 kg Water
..... 1.000 kg Sugar
▶ Boil water and sugar, skim off any foam and let cool.

Dark shortcrust pastry

..... 1.000 kg **Mürbella**
..... 0.400 kg Baking margarine, soft
..... 0.100 kg Whole egg
..... 0.050 kg Water
..... 0.075 kg Cocoa powder
▶ Knead all ingredients thoroughly.
Spiral mixer: 3 minutes slowly

Milk cream with banana flavor

..... 0.250 kg **Schokobella Nut & Milk**
..... 0.125 kg Butter
..... 0.025 kg **Dessert Paste Banana**
▶ Whisk all ingredients together to make the cream.

Buttercream with Cremonte

..... 1.000 kg **Cremonte**
..... 1.500 kg Water, cold
▶ Stir briefly.
..... 1.300 kg Butter, weich
▶ Beat with the above ingredients at medium speed for about 12 minutes.

