

# AmberCake



## Big Marble Cake

1 Mould, 60 x 14 cm

### AmberCake batter

1300 g **AmberCake Mix**  
 700 g Sugar  
 800 g Water  
 400 g Oil  
 400 g Butter

Mix all ingredients for approx. 2 minutes at low speed until the batter is smooth.

### Chocolate batter

1600 g of the AmberCake batter  
 160 g **Schokobella**, melted

Mix the part of the Amber Cake batter with the melted **Schokobella** until smooth.

### Preparation:

- Grease the mold and dust with **Kabi**.
- Fill in the AmberCake batter.
- Swirl in the chocolate batter.
- Baking temperature: 190 °C
- Baking time: approx. 90 minutes



## Fruity Bundt Cake

4 Moulds, Ø 18 cm

### AmberCake batter

- 650 g **AmberCake Mix**
- 350 g Sugar
- 400 g Water
- 400 g Butter

Mix all ingredients for approx. 2 minutes at low speed until the batter is smooth.

- 500 g Raisins
- 200 g Almonds, chopped
- 100 g Green Chellies, chopped
- 200 g Red Chellies, chopped
- 20 g **Combani**, Vanilla essence
- 20 g **Sizilia**, natural lemon essence
- 10 g **Caribia**, rum essence

Mix all ingredients and fold into the AmberCake batter.

### Preparation:

- Grease the moulds and dust with **Kabi**.
- Fill in the Fruity AmberCake batter and bake.
- Baking temperature: approx. 190 °C
- Baking time: approx. 50 minutes



## Gothic Cake

2 Gothic Moulds

### AmberCake batter

- 650 g **AmberCake Mix**
- 350 g Sugar
- 400 g Water
- 200 g Oil
- 200 g Butter

Mix all ingredients for approx. 2 minutes at low speed until the batter is smooth.

### Preparation:

- Grease the moulds and dust with **Kabi**.
- Fill in the AmberCake batter.
- Baking temperature: 190 °C
- Baking time: approx. 60 minutes