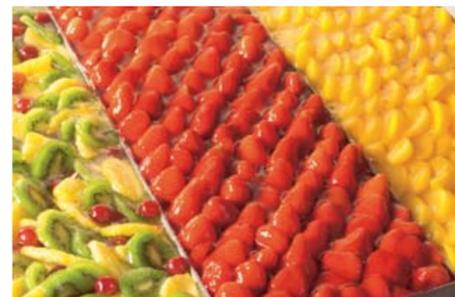


# Pound Cakes Mixes

Product Art. no. / Packaging unit	Recipe for	Basic recipe	Preparation
<b>Sand-frisch &amp; locker</b> 1497025 / 25 kg	<b>Pound cake</b>	2,000 kg <b>Sand-frisch &amp; locker</b> 0,900 kg Margarine 0,900 kg Eggs	Mix for approx. 2-3 min. at slow speed till smooth
	<b>Sponge cake with Sand-frisch &amp; locker</b>	2,500 kg <b>Sand-frisch &amp; locker</b> 1,150 kg Eggs 0,500 kg Water	Mix for approx. 6 min. at high speed till smooth

Product Art. no. / Packaging unit	Recipe for	Basic recipe	Preparation
<b>Frucht-Sand mix</b> 1451015 / 15 kg 1451025 / 25 kg	<b>Pound Cake</b>	1,000 kg <b>Frucht-Sand mix</b> 0,400 kg Oil 0,300 kg Eggs 0,100 kg Water	Mix for 2-3 min. at medium speed until smooth
	<b>English Cake</b>	2,000 kg <b>Frucht-Sand mix</b> 1,000 kg Eggs 1,000 kg Butter or margarine 1,750 kg Dry fruits	Mix for 2-3 min. at medium speed until smooth  Mix with batter

Product Art. no. / Packaging unit	Recipe for	Basic recipe	Preparation
<b>Choco-rich cake</b> 1451115 / 15 kg	<b>Chocolate pound cake</b>	1,000 kg <b>Choco-rich cake</b> 0,450 kg Water 0,450 kg Oil	Mix for 2-3 min. at medium speed until smooth



- The mixing time varies according to the batter size and type of machine that is being used.
- When the batter is too foamy (the batter has been mixed too long) the litre volume-weight changes and the toppings or fruit sink in the cake.
- It is recommended that the baking Temperature in wagon ovens is adjusted to around 10-15°C less than in Multi-deck ovens. The baking time is about the same, eventually a little bit longer by Multi-deck ovens.

## OPTIMISING the use of pound cake mixes

Problem	Cause	Solution
<b>Dense, narrow pored crumb</b>	Mixing time too short	Extend the mixing time
<b>Collapsing crumb</b>	Too foamy batter, or baking time too short	Shorten mixing time, extend baking time
<b>Topping or Fruit sinks in the cake</b>	Batter mixing time too long	Shorten mixing time, pay attention to the litre weight
<b>Crumb is reddish, brown</b>	Baking temperature too low, baking time too long	Increase baking temperature, shorten baking time
<b>Batch mixes too long, does not emulsify</b>	Ingredients were too cold, batch temperature too low	Ingredients should have room temperature
<b>The cake is too light at the bottom and too moist</b>	Bottom heat too low	Increase bottom heat and eventually extend the baking time
<b>The cake sticks to the tray</b>	Form not properly greased	Grease the tray carefully and dust it with flour or biscuit crumbs
<b>The cake's surface is too bubbly</b>	Baking temperature too high	Reduce baking temperature



# Sponge Cake Mixes and Pound Cake Mixes



# Sponge Cakes Mixes

Product Art. no. / Packaging unit	Recipe for	Basic recipe	Preparation
<b>BRAUN Bisquick</b>  1444015 / 15 kg 1444025 / 25 kg	<b>Chocolate sponges</b>	1,250 kg <b>BRAUN Bisquick</b> 2,000 kg Eggs 0,600 kg Water 1,500 kg Sugar 0,800 kg Wheat flour 0,200 kg Kakao powdered 0,400 kg Water	Mix all ingredients at high speed for 6–8 min.  Mix well and mix together after the wipping
	<b>Chocolate swiss roll</b>	0,600 kg <b>BRAUN Bisquick</b> 1,100 kg Eggs 0,400 kg Water 0,800 kg Sugar 0,500 kg Wheat flour 0,120 kg Kakao powdered 0,170 kg Water	Mix all ingredients at high speed for 6–8 min.  Mix well and mix together after the wipping
	<b>Swiss roll</b>	0,600 kg <b>BRAUN Bisquick</b> 1,100 kg Eggs 0,400 kg Water 0,800 kg Sugar 0,500 kg Wheat flour	Mix all ingredients at high speed for 6–8 min.
	<b>Omeletts</b>	0,600 kg <b>BRAUN Bisquick</b> 1,100 kg Eggs 0,400 kg Water 0,800 kg Sugar 0,500 kg Wheat flour	Mix all ingredients at high speed for 6–8 min.
	<b>Sponges</b>	1,000 kg <b>BRAUN Bisquick</b> 1,700 kg Eggs 0,800 kg Water 1,300 kg Sugar 1,000 kg Wheat flour	Mix all ingredients at high speed for 6–8 min.
	<b>Pound cakes</b>	0,500 kg <b>BRAUN Bisquick</b> 0,750 kg Wheat flour 0,750 kg Sugar 1,000 kg Margarine 1,000 kg Eggs	Mix all ingredients for 2–3 min.

Product Art. no. / Packaging unit	Recipe for	Basic recipe	Preparation
<b>Bisquisit 100</b>  1455025 / 25 kg	<b>Omeletts</b>	1,000 kg <b>Bisquisit 100</b> 0,550 kg Eggs 0,300 kg Water	Mix all ingredients at high speed for 6 min.
	<b>Sponges</b>	3,300 kg <b>Bisquisit 100</b> 2,000 kg Eggs 0,650 kg Water	Mix all ingredients at high speed for 6 min.
	<b>Pound cake</b>	2,000 kg <b>Bisquisit 100</b> 0,900 kg Margarine 0,900 kg Eggs 0,005 kg <b>Sizilia</b>	Mix all ingredients 2–3 min. at slow speed till smooth
	<b>Swiss rolls</b>	2,000 kg <b>Bisquisit 100</b> 1,300 kg Eggs 0,500 kg Water	Mix all ingredients at high speed for 6–8 min.

Product Art. no. / Packaging unit	Recipe for	Basic recipe	Preparation
<b>Schoko-Bisquisit 100</b>  1461015 / 15 kg 1461025 / 25 kg	<b>Sponge cake</b>	2,000 kg <b>Schoko-Bisquisit 100</b> 1,200 kg Eggs 0,400 kg Water	Mix all ingredients at high speed for 6–8 min.
	<b>Swiss roll</b>	2,000 kg <b>Schoko-Bisquisit 100</b> 1,300 kg Eggs 0,500 kg Water	Mix all ingredients at high speed for ca. 6 min.

- For an optimal result, it is recommended that all ingredients are tempered when used.
- The whipping time varies according to the batter size and type of machine that is being used.
- It is recommended to determine the litre volume-weight
- It is recommended that the baking Temperature in wagon ovens is adjusted to around 10–15 °C less than in Multi-deck ovens. The baking time is about the same, eventually a little bit longer by Multi-deck ovens.

## OPTIMISING the use of sponge cake mixes

Problem	Cause	Solution
<b>Elevated surface and/or bubbles on the surface</b>	Oven too warm, batter not properly whipped	Decrease baking temperature, whip batter well, pay attention to the whipping time, add some steam while baking.
<b>Narrow porosity, compact crumb</b>	Batter under- or over whipped	Check the litre-weight. Optimal 360–390 g sponge cake
<b>Dry and cracked crumb</b>	Litre-weight is too little, Was baked too cold and too long, not properly stored	Check the whipping time of the batch; optimize the baking time and baking temperature, for storing wrap air-sealed
<b>Low volume</b>	Batter too warm and whipping time too long	Temperate the ingredients, follow the recommended whipping time
<b>Narrow, tender porosity</b>	Wrong use of the sponge mix	Scale and whip according to instructions on recipe
<b>Roughed porosity crumb</b>	Too much water added	Check water amount
<b>Waved surface</b>	Batter too stiff, batter not well whipped	Whip batter well
<b>Softer crumb elasticity</b>	Litre-weight is too low	Check batter consistency, eventually reduce whipping time
<b>Sponge cake shrinks in the ring</b>	Bake temperature too high, baking time too long, baking atmosphere too dry	Optimize baking time and baking temperature, eventually add some steam

