



YOUR GREEN BAKERY
Enjoy the world of vegan pastry!



Vegan Pastry Creations

Vegan trend – Great taste & quality without compromise

A healthy lifestyle supported by a vegan or vegetarian diet has become a major trend in recent years, especially among younger target groups. Its ever growing popularity leads to a considerable amount of people who consciously choose, at least temporarily, vegan alternatives and strive for a sustainable lifestyle.





Main reasons to go without meat

Young individuals (ages 15–28) in particular see themselves as drivers of the dietary movement. This age group values high-quality and healthy food options and focuses on issues concerning the environment and animal welfare, which make up two of the main reasons for vegans to cut their meat intake.¹



Resources



Animal welfare



Health



Environment

Flexitarians lead the way

With our new vegan concept, we use the ever growing trend of conscious nutrition and make sure that your customers do not have to compromise on quality or flavour. On the contrary: flexitarians, which make up a large portion of the population, will love your products.

Benefit from the fast-growing and pioneering trend by combining it with promising sales arguments such as regionality and sustainability.



¹ NSF international – food trends, changes and challenges – multiple responses were permitted

Reach new types of customers with delicious vegan pastries

The pastries made from vegan BRAUN products guarantee 100% indulgence and do not only inspire vegans but also vegetarians and flexitarians.



Vegan Whipping Cream

Art. no. 1424410

Packaging unit: 10.0 kg box

Benefits:

- Suitable for the preparation of vegan cream fillings
- Without ingredients of animal origin
- Easy handling: simply whip **Vegan Whipping Cream** with water and vegetable oil
- Versatile flavour – e.g. by adding fruit purees, dessert pastes or **Schokobella**
- Freeze, thaw and cut stable



Vegan Custard Cream

Art. no. 1425912

Packaging unit: 12.0 kg box

Benefits:

- For the preparation of vegan custards, suitable for filling and baking
- Without ingredients of animal origin
- Without colourants
- Easy handling: simply stir **Vegan Custard Cream** with water until smooth and aromatise as desired
- Freeze and thaw stable



Vegan Cake Mix

Art. no. 1423915

Packaging unit: 15.0 kg bag

Benefits:

- For the preparation of vegan batters, shortcrusts and crumbles
- Without ingredients of animal origin
- Without colourants
- Easy handling: simply stir **Vegan Batter Mix** with water and vegetable oil until smooth and bake

Tip: By adapting the proportions of water and oil, it is possible to change the consistency and texture significantly. For a juicier, more compact and stable mass: Less water, more oil. For a high and fluffy mass: More water, less oil.

Raspberry triangle

1 tray, 60 × 20 cm; total quantity: 24 pcs.



..... 0.450 kg	Vegan shortcrust pastry, baked [see basic recipe]
..... 0.100 kg	Apricot jam
..... 1.400 kg	Vegan Swiss roll pastry, 1 pc., cut in half [see basic recipe]

Fruit filling

..... 0.300 kg	Capfruit Fruit puree Raspberry
..... 0.180 kg	Water
..... 0.040 kg	Kabi
..... 0.030 kg	Sugar

▶ Mix Kabi and sugar as dry ingredients, stir into the fruit puree and water gradually.

Fruit cream

..... 0.390 kg	Vegan Whipping Cream
..... 0.275 kg	Capfruit Fruit puree Raspberry
..... 0.275 kg	Water
..... 0.040 kg	Oil

▶ Whip all ingredients at high speed for 3 minutes.

Glaze

..... 0.120 kg	Vegan glaze, red [see basic recipe]
..... 0.030 kg	Capfruit Fruit puree Raspberry

Decoration

..... 0.180 kg	Raspberries, fresh
..... 0.015 kg	Pistachios, chopped

Preparation

- ▶ Spread apricot jam on the shortcrust and place half a Swiss roll pastry on top.
- ▶ Pipe the fruit filling diagonally on the base.
- ▶ Create layers with fruit filling and the second Swiss roll pastry.
- ▶ Leave the cake to set in the refrigerator for approx. 1 hour and briefly freeze.
- ▶ Coat with the glaze.
- ▶ Decorate as shown in the photo.

Tip:

Capfruit Fruit puree Raspberry can be replaced (1:1) with the following varieties: strawberry, red fruits, sour cherry, blueberry, apricot, tropical fruits, pineapple, passion fruit, mandarin, lemon.

Blueberry Lemon Muffins

25 Muffins



Batter

..... 1.500 kg	Vegan Cake Mix
..... 0.720 kg	Water
..... 0.200 kg	Vegetable oil
..... 0.010 kg	Limone

- ▶ Whip all ingredients at medium speed for approx. 3 minutes until smooth.

..... 0.200 kg	Blueberries, frozen
..... 0.005 kg	Kabi

- ▶ Coat blueberries with Kabi and fold them into the batter.

Lemon Bar

1 tray, 60 × 20 cm; total quantity: 22 pcs.



Batter

..... 1.200 kg	Vegan Cake Mix
..... 0.575 kg	Water
..... 0.160 kg	Vegetable oil
..... 0.005 kg	Sizilia

- ▶ Whip all ingredients at medium speed for approx. 3 minutes until smooth.

Custard

..... 0.400 kg	Vegan Custard (baking stable) [see basic recipe]
..... 0.002 kg	Sizilia

- ▶ Add to custard.

..... 0.350 kg	Raspberries, frozen
..... 0.010 kg	Kabi

- ▶ Coat the fruits with Kabi.

..... 0.400 kg	Vegan crumbles [see basic recipe]
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Decoration

..... 0.025 kg	Dusting Snow
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Preparation

- ▶ Fill the muffin batter in cups or muffin trays.
- ▶ Bake.

Baking technique

- ▶ Baking temperature: 180 – 190°C
- ▶ Steam injection: add some steam after 10 minutes
- ▶ Baking time: approx. 35 minutes

Preparation

- ▶ Spread the batter onto a greased and slightly floured or a baking sheet-lined tray.
- ▶ Pipe custard onto it.
- ▶ Spread fruits on top.
- ▶ Sprinkle some crumbles onto it.
- ▶ Bake.
- ▶ Dust with **Dusting Snow**.

Baking technique

- ▶ Baking temperature: approx. 200°C
- ▶ Baking time: approx. 40 minutes

Carrot Walnut Cake

4 cakes 18 cm Ø, 5 cm high; total quantity: 32 pcs.



..... 0.300 kg Vegan shortcrust pastry, baked
[see basic recipe]

..... 0.050 kg Apricot jam

Batter

..... 1.000 kg **Vegan Cake Mix**

..... 0.430 kg Water

..... 0.190 kg Vegetable oil

..... 0.070 kg **Dessert paste walnut**

▶ Whip all ingredients at medium speed for approx. 3 minutes until smooth.

..... 0.300 kg Carrots, grated

▶ Mix into the batter.

..... 0.350 kg **Fruchti-Top Orange**

Carrot cream

..... 0.390 kg **Vegan Whipping Cream**

..... 0.550 kg Carrot juice

..... 0.040 kg Vegetable oil

..... 0.040 kg **Dessert paste orange**

▶ Whip all ingredients at high speed for 3 minutes.

Glaze

..... 0.150 kg **Cristaline yellow**

..... 0.050 kg Vegan glaze, red
[see basic recipe]

▶ Mix well.

Decoration

..... 0.020 kg Pistachios, chopped

Preparation

- ▶ Fill baking paper-lined rings with batter and bake.
- ▶ Allow to cool down.
- ▶ Cut into halves each (4×2 cake bases).
- ▶ Spread apricot jam onto the shortcrust pastry bases, place one base each on top, invert with greased and icing sugar-sieved moulds.
- ▶ Pipe **Fruchti-Top Orange** into two rings.
- ▶ Assemble with the cream and the bases.
- ▶ Leave to set in the fridge for approx. 1 hour and then freeze briefly.
- ▶ Add the glaze.
- ▶ Decorate as shown in the photo.

Baking technique

- ▶ Baking temperature: 180 – 190° C
- ▶ Baking time: approx. 30 – 35 minutes

Cream Sheet Cake

1 tray, 60×20 cm; total quantity: 22 pcs.



Batter

..... 1.200 kg **Vegan Cake Mix**
..... 0.575 kg Water
..... 0.160 kg Vegetable oil

- ▶ Whip all ingredients at medium speed for approx. 3 minutes until smooth.

..... 0.050 kg **Chocolate Paillettes RA MB cocoa**

- ▶ Remove 750 g from the batter and mix-in the Chocolate Paillettes.

..... 0.200 kg Redcurrants

..... 0.005 kg **Kabi**

- ▶ Coat the redcurrants with Kabi.

Cream

..... 0.390 kg **Vegan Whipping Cream**
..... 0.550 kg Water
..... 0.040 kg Vegetable oil
..... 0.050 kg **Dessert paste lemon**

- ▶ Whip all ingredients at high speed for 3 minutes.

Decoration

..... 0.300 kg **Schokobella**

Preparation

- ▶ Spread each batter on a greased and floured or baking sheet-lined tray; add fruits to the batter without **Chocolate Paillettes**.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Spread the cream onto the cake base, which has fruits in it.
- ▶ Place the second base on top.
- ▶ Cover with **Schokobella**.

Baking technique

- ▶ Baking temperature: 180 – 190°C
- ▶ Baking time: approx. 20 – 25 minutes

Shortbread Bars

1 tray, 60 × 40 cm; total quantity: 60 pcs.



- 1.500 kg Vegan shortcrust pastry, 400 mm, baked
[see basic recipe]
- 1.200 kg **Stabichoc RSPO SG**
▶ Spread onto the shortcrust pastry.
- 1.000 kg Vegan crumbles
[see basic recipe]
- 0.200 kg **Decoration**
CakeGloss Dark

Preparation

- ▶ Sprinkle crumbles on top.
- ▶ Bake.
- ▶ Let it cool down and cut into pieces of 10 × 4 cm.
- ▶ Decorate with **CakeGloss Dark**.

Baking technique

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

Mandarin Sheet Cake

1 tray, 60 × 20 cm; total quantity: 22 pcs.



- 1.200 kg **Batter**
Vegan Cake Mix
- 0.515 kg Water
- 0.225 kg Vegetable oil
▶ Whip all ingredients at medium speed for approx. 3 minutes until smooth.
- 0.550 kg **Custard**
Vegan custard (for filling)
[see basic recipe]
- 0.025 kg **Dessert paste Mandarin**
▶ Add to custard.
- 0.450 kg Mandarins, canned
- 0.250 kg **Decoration**
Jelly glaze with **Colorado neutral**
[see basic recipe]

Preparation

- ▶ Spread the batter on a greased and floured or a baking sheet-lined tray.
- ▶ Pipe the custard diagonally on the base.
- ▶ Arrange fruits on top.
- ▶ Bake.
- ▶ Let it cool down.
- ▶ Cover with jelly glaze.

Baking technique

- ▶ Baking temperature: 180 – 190°C
- ▶ Baking time: approx. 40 – 45 minutes

Nougat Cream Rings

Total quantity: 15 pcs.



- 0.900 kg **Vegan shortcrust pastry, 3 mm thick**
[see basic recipe]
 - ▶ Cut out rings: 6 cm Ø outside, 2 cm Ø inside.
Bake.

- 0.200 kg **Stabichoc RSPO SG**
- 0.100 kg **Margarine**
 - ▶ Whip and pipe onto the shortcrust rings.
Refrigerate.

- Decoration**
- 0.150 kg **Cake Gloss Dark, warmed up**
 - ▶ Glaze the rings.

Fruit Sheet Cake

1 tray, 60 × 20 cm; total quantity: 22 pcs.



- Batter**
- 1.200 kg **Vegan Cake Mix**
- 0.575 kg **Water**
- 0.160 kg **Vegetable oil**
 - ▶ Whip all ingredients at medium speed for approx. 3 minutes until smooth.

- Custard**
- 0.650 kg **Vegan custard (for filling)**
[see basic recipe]

- 1.500 kg **Fresh fruits, mixed**

- Jelly glaze**
- 0.050 kg **Claro Neutral**
- 0.200 kg **Sugar**
- 0.500 kg **Water**
 - ▶ Mix Claro Neutral with sugar. Bring to boil with water.

Baking technique

- ▶ Baking temperature: approx. 180°C
- ▶ Baking time: approx. 10 minutes

Preparation

- ▶ Spread the batter on a greased and floured or a baking sheet-lined tray.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Spread the custard onto the base.
- ▶ Arrange the fruits on top.
- ▶ Cover with jelly glaze.

Baking technique

- ▶ Baking temperature: 180 – 190°C
- ▶ Baking time: approx. 30 minutes

Schwarzwald Cream Gateau

2 cakes, 26 cm Ø, 6 cm high; total quantity: 36 pcs.



Batter

..... 1.500 kg	Vegan Cake Mix
..... 0.750 kg	Water
..... 0.280 kg	Vegetable oil
..... 0.070 kg	Cocoa powder

- ▶ Whip all ingredients at medium speed for approx. 3 minutes until smooth.

..... 0.600 kg	Vegan shortcrust pastry, baked [see basic recipe]
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..... 0.120 kg	Apricot jam
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..... 0.200 kg	Blackforest Kirschwasser syrup [see basic recipe]
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..... 0.500 kg	Fruchti-Top Cherry
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Cream

..... 0.900 kg	Vegan cream [see basic recipe]
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..... 0.050 kg	Dessert paste Blackforest Kirschwasser ▶ Add to cream.
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Decoration

..... 0.050 kg	Chocolate Shavings RA MB cocoa
..... 0.070 kg	Cherries

Preparation

- ▶ Fill baking paper-lined rings with batter and bake.
- ▶ Let it cool down.
- ▶ Cut twice.
- ▶ Spread apricot jam onto the shortcrust pastry bases and place one base each on top.
- ▶ Soak.
- ▶ Pipe **Fruchti-Top Cherry** on each layer.

- ▶ Assemble with cream and the remaining bases (soak).
- ▶ Leave to set in the refrigerator for approx. 1 hour.
- ▶ Decorate as shown in the photo.

Baking technique

- ▶ Baking temperature: 180–190°C
- ▶ Baking time: approx. 30–35 minutes

Custard Crumb Cake Black or White

4 trays, 60 × 40 cm; total quantity: 176 pcs.



Shortbread yeast dough

..... 0.090 kg	HefeSoft
..... 3.000 kg	Wheat flour
..... 1.000 kg	Margarine
..... 1.150 kg	Water
..... 0.200 kg	Yeast
..... 0.500 kg	Sugar
	▶ Mix with a dough kneading machine 2 + 6 minutes.

White custard

..... 6.600 kg	Vegan custard (baking stable) [see basic recipe]
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Black custard

..... 5.400 kg	Vegan custard (baking stable) [see basic recipe]
..... 1.200 kg	Schokobella , dissolved ▶ Mix Schokobella into the custard.
..... 3.200 kg	Vegan crumbles or vegan chocolate crumbles [see basic recipe]

Preparation

- ▶ Roll-out the dough, place on greased trays and dock.
- ▶ Spread the custard onto the dough.
- ▶ Sprinkle crumbles on top.
- ▶ Place in the proofer.
- ▶ Bake at $\frac{3}{4}$ proof.

Baking technique

- ▶ Baking temperature: 210 – 220°C
- ▶ Baking time: approx. 20 – 25 minutes

Custard Pretzels

Total quantity: 100 pcs.



- 2.500 kg **Crossy Puff-Pastry Mix**
- 1.250 kg Water
- 0.200 kg Margarine
- 0.250 kg Fresh yeast
 - ▶ Mix with a dough kneading machine 2 + 2 minutes.

- 1.000 kg **Vegan Laminating Margarine**
 - ▶ Fold the ready-to-use laminated dough three times and roll out to a width of 60 cm (approx. 2.4 mm).

- Custard**
- 1.400 kg **Vegan Custard Cream**
- 4.000 kg Water
 - ▶ Whip all ingredients at high speed for approx. 3 minutes.

- Decoration**
- 1.000 kg Jelly glaze **Claro Neutral**
[see basic recipe]

Preparation

- ▶ Spread a thin layer of custard onto the lower half of the dough and fold the other half over.
- ▶ Cut into pieces of 2 cm.
- ▶ Twist the pieces to create strips and fold them into pretzels.
- ▶ Place on baking trays.
- ▶ Pipe custard into the pastries.
- ▶ Bake at $\frac{3}{4}$ proof.
- ▶ Leave to cool.
- ▶ Cover with jelly glaze.

Baking technique

- ▶ Baking temperature: approx. 210°C
- ▶ Baking time: approx. 18 minutes
- ▶ Bake with steam

Custard Pastries

Total quantity: 270 pcs.



- Yeast Dough**
- 10.000 kg Wheat flour
- 0.300 kg **HefeSoft**
- 1.600 kg Sugar
- 1.250 kg Margarine
- 0.900 kg Fresh yeast
- 4.000 kg Water, cold (up to 4.300 kg – the amount of water needs to be adjusted in accordance to the quality of the flour.)
- 0.200 kg Salt
 - ▶ Mix all ingredients with a dough kneading machine 2 minutes slow and 6 minutes fast. Weigh dough pieces of 2,000 g and finish.

- Custard**
- 1.400 kg **Vegan Custard Cream**
- 4.000 kg Water
 - ▶ Whip all ingredients at high speed for approx. 3 minutes.

- 4.000 kg Vegan crumbles
[see basic recipe]

- Decoration**
- 0.300 kg **Dusting Snow**

Preparation

- ▶ Allow to prove for approx. 15 minutes before scaling.
- ▶ Scale the dough pieces and mould round.
- ▶ Place on baking trays.
- ▶ At $\frac{1}{2}$ proof, punch holes into the dough.
- ▶ Pipe custard on the base.
- ▶ Sprinkle crumbles on top and slightly press them on.
- ▶ Bake.
- ▶ Leave to cool.
- ▶ Decorate with **Dusting Snow**.

Baking technique

- ▶ Dough temperature: approx. 24 – 26°C
- ▶ Bake at $\frac{3}{4}$ proof
- ▶ Baking temperature: approx. 210°C
- ▶ Baking time: approx. 12 – 14 minutes

Cherry Turnover

Total quantity: 80 pcs.



..... 2.500 kg	Crossy Puff-Pastry Mix
..... 1.250 kg	Water
..... 0.200 kg	Margarine
..... 0.250 kg	Fresh yeast
	▶ Mix with a dough kneading machine 2 + 2 minutes.
..... 1.000 kg	Vegan Laminating Margarine
	▶ Fold the ready-to-use laminated dough three times.
	Filling
..... 4.000 kg	Fruchti-Top Cherry
	Decoration
..... 0.750 kg	Apricot jam
..... 0.500 kg	Fondant

Preparation

- ▶ Roll the dough out to a size of 55 × 155 cm (approx. 3.5 mm)
- ▶ Cut into pieces of 11 × 11 cm.
- ▶ Lightly coat the edges of the dough with water, add the filling and fold-over half of the dough.
- ▶ Place on baking trays.
- ▶ Bake at ¾ proof.
- ▶ Apply apricot jam.
- ▶ After cooling, glaze with fondant.

Baking technique

- ▶ Baking temperature: approx. 210° C
- ▶ Baking time: approx. 18 minutes
- ▶ Bake with steam

Vegan Wave Cake

1 tray, 60 × 20 cm; total quantity: 22 pcs.



	Batter
..... 1.200 kg	Vegan Cake Mix
..... 0.515 kg	Water
..... 0.225 kg	Vegetable oil
	▶ Whip all ingredients at medium speed for approx. 3 minutes until smooth.
..... 0.080 kg	Schokobella , dissolved
	▶ Mix with 750 g of the batter. Pipe onto the batter and spread with a knife.
..... 0.300 kg	Fruchti-Top Cherry
	Cream
..... 0.750 kg	Vegan cream
	[see basic recipe]
..... 0.005 kg	Vanilla fine
	▶ Add to the cream.
	Decoration
..... 0.300 kg	Schokobella , dissolved

Preparation

- ▶ Spread the batter onto a greased and slightly floured or a baking sheet-lined tray.
- ▶ Add some **Fruchti-Top Cherry**.
- ▶ Bake.
- ▶ Let it cool down.
- ▶ Fill the tray with cream and spread evenly.
- ▶ Leave to set in the refrigerator for approx. 1 hour and briefly freeze.
- ▶ Spread **Schokobella** on top.
- ▶ Use a pastry comb to add a wavy pattern.

Baking technique

- ▶ Baking temperature: approx. 180 – 190° C
- ▶ Baking time: approx. 35 minutes

Chocolate Dream

1 tray, 60 × 20 cm; total quantity: 48 pcs.



Vegan brownie

..... 1.000 kg	Tarte au Chocolat
..... 0.200 kg	Wheat flour
..... 0.500 kg	Vegetable oil
..... 0.450 kg	Water
..... 0.010 kg	Lindener Baking Powder

- ▶ Whip all ingredients at slow speed for approx. 3 minutes until smooth.

Chocolate cream

..... 0.230 kg	Vegan Whipping Cream
..... 0.370 kg	Water
..... 0.600 kg	Schokobella , warmed up

- ▶ Beat the whipping cream with water at high speed for 3 minutes. Gently fold the cream into the warm Schokobella.

Decoration

..... 0.075 kg	Pistachios
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Preparation

- ▶ Spread the brownie batter onto a greased and slightly floured or a baking sheet-lined tray.
- ▶ Bake.
- ▶ Let it cool down.
- ▶ Cut into squares into 5 × 5 cm.
- ▶ Decorate with chocolate cream using a piping bag.
- ▶ Leave to set in the refrigerator for approx. 1 hour.
- ▶ Decorate as shown in the photo.

Baking technique

- ▶ Baking temperature: approx. 200°C
- ▶ Baking time: approx. 18 minutes

Basic recipes

Vegan Swiss roll

..... 2,500 kg	Vegan Cake Mix
..... 1.400 kg	Water
..... 0.330 kg	Vegetable oil

- ▶ Whip all ingredients at medium speed for approx. 3 minutes until smooth.

Preparation

- ▶ Fill in a baking tray.
- ▶ Bake.

Baking technique

- ▶ Baking temperature: approx. 190 – 200° C
- ▶ Baking time: approx. 12 – 15 minutes

Vegan shortcrust pastry

..... 0.025 kg	Water
..... 0.300 kg	Vegan Cake Mix
..... 0.200 kg	Wheat flour
..... 0.250 kg	Margarine

- ▶ Mix all ingredients.

Vegan crumbles

..... 0.300 kg	Vegan Cake Mix
..... 0.200 kg	Wheat flour
..... 0.250 kg	Margarine

- ▶ Knead all ingredients until crumbly.

Vegan chocolate crumbles

..... 0.300 kg	Vegan Cake Mix
..... 0.200 kg	Wheat flour
..... 0.050 kg	Cocoa powder
..... 0.250 kg	Margarine

- ▶ Mix the Vegan Cake Mix with flour and cocoa powder. Add Margarine and knead until crumbly.

Vegan custard (baking stable)

..... 0.350 kg	Vegan Custard Cream
..... 1.000 kg	Water

- ▶ Stir all ingredients at high speed for approx. 3 minutes until smooth.

Vegan custard (for filling)

..... 0.300 kg	Vegan Custard Cream
..... 1.000 kg	Water

- ▶ Stir all ingredients at high speed for approx. 3 minutes until smooth.

Vegan cream

..... 1.000 kg	Vegan Whipping Cream
..... 1.400 kg	Water
..... 0.100 kg	Vegetable oil

- ▶ Whip all ingredients at high speed for 3 minutes until smooth.

Jelly glaze with Claro Neutral

..... 0.100 kg	Claro Neutral
..... 0.400 kg	Sugar
..... 1.000 kg	Water or fruit juice

- ▶ Mix **Claro Neutral** with sugar. Bring to boil with water or fruit juice.

Jelly glaze with Colorado Neutral

..... 1.000 kg	Colorado Neutral
..... 0.500 kg	Water

- ▶ Bring to boil briefly.

Blackforest Kirschwasser syrup

..... 1.000 kg	Water
..... 1.000 kg	Sugar

- ▶ Bring to boil, skim the foam and leave to cool.

Dessert paste Blackforest Kirschwasser

..... 0.100 kg	Dessert paste Blackforest Kirschwasser
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- ▶ Add to the cream.

Vegan glaze red

..... 0.015 kg	Food colouring – chili red
..... 0.035 kg	Water
..... 1.000 kg	Cristaline Neutral

- ▶ Dissolve the food colouring in water and mix with **Cristaline**.

Vegan Pound Cake

..... 1.500 kg	Vegan Cake Mix
..... 0.720 kg	Water
..... 0.200 kg	Oil

or

Vegan Pound Cake (heavy toppings)

..... 1.500 kg	Vegan Cake Mix
..... 0.640 kg	Water
..... 0.280 kg	Oil

- ▶ Whip all ingredients at medium speed for approx. 3 minutes until smooth.

Baking technique

- ▶ Baking temperature: approx. 180 – 190 C
- ▶ Baking time: approx. 35 – 40 minutes

