

Commercial Recipe:



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Angel Food Cake Mix Instructions

Ingredients:	Small Batch:	Large Batch:
Mix	12 lb 8 oz	25 lb
Cold Water	7 lb 2 oz	14 lb 4 oz

Yield: (1) 9" Tube Pan per 18-20 oz of mix.

Directions:

- 1. Pour water into mixing bowl, then add mix. Blend with wire whip for 1 minute on low.
- 2. Scrape down, then blend for 5 minutes on low.
- 3. Bake at 360-375°F for 23-28 minutes.

Batter Temperature: 55-60°F.

NOTE: Bowl, whip, and pans must be free of fats and detergents before use.

ANGEL CHIFFON CAKE Instructions:

Follow Large Batch and handling directions as above, then gradually stream in 2 lb vegetable oil on low speed over 1 minute.

Scale slightly heavier than regular Angel Food.