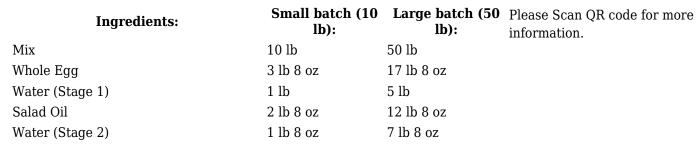
Commercial Recipe:

Low Sugar Vanilla Cream Cake Base **Instructions:**





information.

Directions:

- 1. Add mix, whole egg, and stage 1 water to bowl. Mix 1 minute on low, then 3 minutes on medium.
- 2. Add salad oil and stage 2 water, then mix 1 minute on low. Scrape bowl and mix 2 minutes on low.

Batter Temperature: 68-72°F. Bake Temperature: 375°F.