

Commercial Recipe:



Low Sugar Vanilla Cream Cake Base
Instructions:

Ingredients:	Small batch (10 lb):	Large batch (50 lb):	Please Scan QR code for more information.
Mix	10 lb	50 lb	
Whole Egg	3 lb 8 oz	17 lb 8 oz	
Water (Stage 1)	1 lb	5 lb	
Salad Oil	2 lb 8 oz	12 lb 8 oz	
Water (Stage 2)	1 lb 8 oz	7 lb 8 oz	

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.