

Commercial Recipe:

Vanilla Cream Cake Base
Instructions:



Please Scan QR code for more information.

Ingredients:	Small batch (10lb):	Large batch (50 lb):
Mix	10 lb	50 lb
Liquid Whole Eggs	3 lb 8 oz	17 lb 8 oz
Vegetable Oil	3 lb	15 lb
Water	2 lb 4 oz	11 lb 4 oz

- 1. Add eggs to bowl, then add base mix. Mix 1 minute on low speed then 3 minutes on medium speed.
 - 2. Add vegetable oil and water. Mix 1 minute on low speed.
 - 3. Scrape bowl then mix on low 3 minutes.
- Batter Temperature: 70-73°F.
Bake Temperature: 345-365°F.