Commercial Recipe:

Red Velvet Cake Mix Instructions:



| Ingredients: | Small batch (10 lb): | Large batch (50 lb): | Please Scan QR code for more |
|-----------------|-------------------------|-------------------------|------------------------------|
| Mix | 10 lb | 50 lb | information. |
| Water (Stage 1) | 2 lb 8 oz | 6 lb 4 oz | |
| Water (Stage 2) | 2 lb 8 oz | 6 lb 4 oz | |
| Water (Stage 3) | 2 lb 8 oz | 6 lb 4 oz | |
| Oil | 1 lb 3 oz | 3 lb | |

Directions:

 $1. \mbox{ Add mix}$ and stage $1 \mbox{ water to bowl. Mix} 3 \mbox{ minutes on low.}$

 $2. \ Add$ stage $2 \ water and mix 1 \ minute on low. Scrape bowl and mix 2 \ minutes on medium.$

3. Add stage 3 water and oil, then mix 1 minute on low. Scrape bowl and mix 2 minutes on low.

Specific Gravity: 0.78-0.82

Batter Temperature: 70-73°F.

Bake Temperature - Conventional Oven: 360-375°F.

Bake Temperature - Rack Oven: 325-340°F.