

Commercial Recipe:



Vegan Vanilla Cream Cake Mix  
Instructions:

| Ingredients:          | Small batch (10 lb): | Large batch (25 lb): | Please Scan QR code for more information. |
|-----------------------|----------------------|----------------------|---|
| Mix                   | 10 lb                | 25 lb                |   |
| Water (Stage 1)       | 2 lb 8 oz            | 6 lb 4 oz            |   |
| Oil                   | 1 lb 3 oz            | 3 lb                 |   |
| Water (Stage 2)       | 2 lb 8 oz            | 6 lb 4 oz            |   |
| Inclusions (Optional) | 1 lb 13 oz           | 4 lb 8 oz            |   |

Directions:

- 1. Add mix, stage 1 water, and oil to bowl. Mix 1 minute on low, then 2 minutes on medium.
  - 2. Scrape down, then add stage 2 water and mix 1 minute on low.
  - 3. Scrape down, then mix 3 minutes on low.
  - 4. If using inclusions: add inclusions then mix about 10 seconds on low.
- Batter Temperature: 68-72°F.  
Bake Temperature: 375°F.