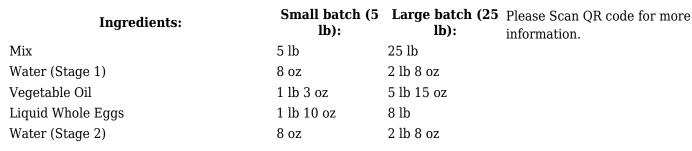
## **Commercial Recipe:**

## Gluten Free Vanilla Cream Cake Base Instructions:





information.

- 1. Add stage 1 water, eggs, and oil to bowl, then add mix.
- 2. Using paddle attachment, mix 2-3 minutes on low speed until fully incorporated.
- 3. Scrape bowl, then  $\min$  on medium for 2-3 minutes.
- 4. Add stage 2 water slowly while mixing 1-2 minutes on low speed.
- 5. Scrape bowl, then mix on medium for 2-4 minutes.

Batter Temperature: 68-70°F.

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

Bake Temperature - Convection Oven: 325-335°F.

Bake Temperature - Rack Oven: 330-340°F.

Bake Time: 28-30 minutes