

**Commercial Recipe:**



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**Angel Food Cake Mix Instructions**

<b>Ingredients:</b>	<b>Small Batch:</b>	<b>Large Batch:</b>
Mix	12 lb 8 oz	25 lb
Cold Water	7 lb 2 oz	14 lb 4 oz

Yield: (1) 9" Tube Pan per 18-20 oz of mix.

**Directions:**

- 1. Pour water into mixing bowl, then add mix. Blend with wire whip for 1 minute on low.
- 2. Scrape down, then blend for 5 minutes on low.
- 3. Bake at 360-375°F for 23-28 minutes.

Batter Temperature: 55-60°F.

NOTE: Bowl, whip, and pans must be free of fats and detergents before use.

**ANGEL CHIFFON CAKE Instructions:**

Follow Large Batch and handling directions as above, then gradually stream in 2 lb vegetable oil on low speed over 1 minute.

Scale slightly heavier than regular Angel Food.