

Commercial Recipe:

Vegan Chocolate Cream Cake Mix
Instructions:



Please Scan QR code for more information.

Ingredients:	Small batch (10 lb):	Large batch (25 lb):
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.