Vegan CAKE & MUFFIN K

Mix for the production of vegan plain cakes and coffee cakes

122865USA IREKS VEGAN CAKE & MUFFIN K (25 lbs paper bag)

IREKS

Vegan

CAKE & MUFFIN K

Carefully combined raw materials without the addition of animal products

- versatile application possibilities
- consistently high baked goods quality
- suitable for a vegan diet
- reaching new target groups (vegans, vegetarians, flexitarians)
- generally interesting for all trend-conscious gourmets

Highest processing reliability taking into account individual operating procedures

- reliable and efficient production with the addition of only two more ingredients (water and vegetable oil)
- spreadable, easily processable batter
- very good supporting capability even with heavy toppings, e.g. fruits
- easily customisable recipes for individual baked goods creations

Vegan indulgence of the best quality

- appealing volume of baked goods
- soft and tender texture
- excellent moistness and freshkeeping

VEGAN BANANA MINI CAKES

Recipe for 3280 pieces, variable

IREKS VEGAN CAKE & MUFFIN K	100 lbs	100 %
Cake flour	10 lbs	10 %
Vegetable oil	30 lbs	30 %
Banana purée	35 lbs	35 %
Water	30 lbs	30 %
Total weight	205 lbs	

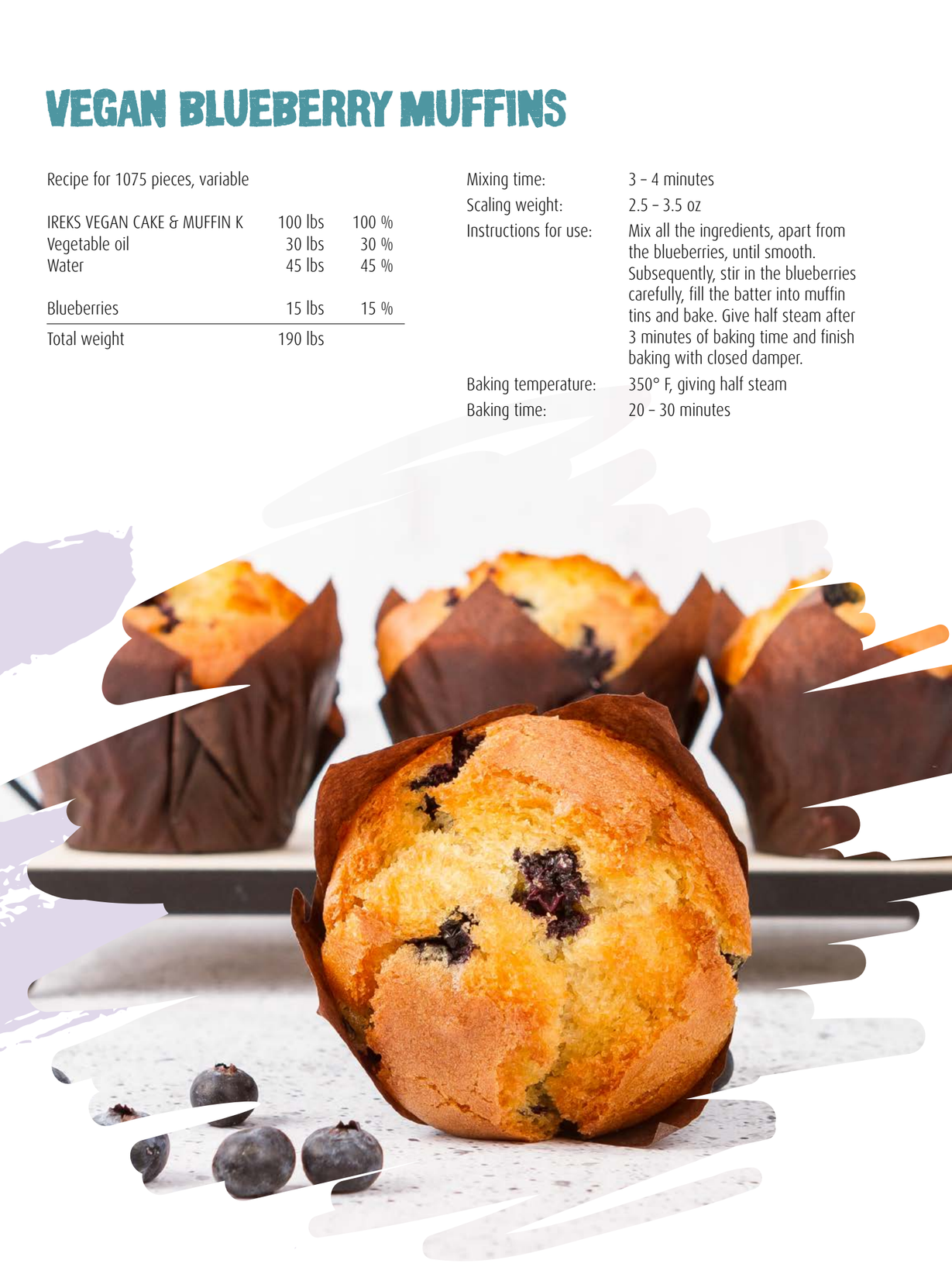
Mixing time:	3 – 4 minutes
Scaling weight:	1 oz
Instructions for use:	Mix all the ingredients on medium speed. Pipe the batter into the silicone moulds and bake.
Baking temperature:	350° F
Baking time:	20 – 25 minutes
Instructions for use:	Cover the cooled mini cakes with a dark coating and decorate as desired.

VEGAN BLUEBERRY MUFFINS

Recipe for 1075 pieces, variable

IREKS VEGAN CAKE & MUFFIN K	100 lbs	100 %
Vegetable oil	30 lbs	30 %
Water	45 lbs	45 %
Blueberries	15 lbs	15 %
Total weight	190 lbs	

Mixing time:	3 – 4 minutes
Scaling weight:	2.5 – 3.5 oz
Instructions for use:	Mix all the ingredients, apart from the blueberries, until smooth. Subsequently, stir in the blueberries carefully, fill the batter into muffin tins and bake. Give half steam after 3 minutes of baking time and finish baking with closed damper.
Baking temperature:	350° F, giving half steam
Baking time:	20 – 30 minutes



VEGAN COOKIES

Recipe for 1312 pieces, variable

Cookie dough:

IREKS VEGAN CAKE & MUFFIN K	100 lbs	100 %
Vegan margarine	35 lbs	35 %
Brown sugar	30 lbs	30 %
Water	10 lbs	10 %
Vegan chocolate chips, nuts, fruits*	30 lbs	30 %
Total weight	205 lbs	

* Gradually add towards the end of the mixing time.

Mixing time: 3 – 4 minutes

Scaling weight: 2.5 oz

Instructions for use: Mix all the ingredients, apart from the vegan chocolate chips, nuts or fruits, into a smooth dough. Subsequently, process as desired, place on trays laid out with baking paper. Press the dough pieces slightly flat and bake.

Baking temperature: 350 – 375° F

Baking time: 10 – 12 minutes

Cream:

Vegan cream margarine	50 lbs	100 %
Icing sugar	40 lbs	80 %
DREIDOPPEL KONDITOREIPASTE	as desired	as required
Water	15 lbs	30 %
Total weight	105 lbs	

Instructions for use: Whip all the ingredients together. Spread the cream on the cooled cookies and decorate as desired.

VEGAN HAZELNUT-ALMOND CORNERS

Recipe for 45 trays of 24 x 16 inches

Short pastry:

IREKS VEGAN CAKE & MUFFIN K	100 lbs	100 %
Vegan margarine	35 lbs	35 %
Water	10 lbs	10 %
Total weight	145 lbs	

Mixing time: 2 – 3 minutes

Instructions for use: Mix all the ingredients into a smooth dough, roll out to a thickness of approx. 0.12 inches, place on baking trays and pre-bake.

Baking temperature: 375° F

Baking time: 8 – 10 minutes

Nut batter:

Apricot jam	50 lbs		100 %
Hazelnuts, chopped	40 lbs		80 %
Almonds, flaked	40 lbs		80 %
Sugar	15 lbs		30 %
Vegan margarine	10 lbs		20 %
Cinnamon	1 lbs	8 oz	3 %
Water	20 lbs		40 %
Total weight	145 lbs		

Instructions for use: Bring all the ingredients of the nut batter to the boil, spread on the pre-baked short pastry bases and bake.

Baking temperature: 375° F

Baking time: 20 – 25 minutes

Instructions for use: After cooling, cut into triangles and decorate with a dark coating as desired.

VEGAN CHERRY CAKE

Recipe for 30 trays of 24 x 16 inches

Plain cake batter:

IREKS VEGAN CAKE & MUFFIN K	100 lbs	100 %
Vegetable oil	30 lbs	30 %
Water, variable	45 lbs	45 %
Total weight	175 lbs	

Mixing time: 3 – 4 minutes

Scaling weight: 5 lbs 12 oz

Sour cherries	65 lbs	65 %

Sweet crumbles:

IREKS VEGAN CAKE & MUFFIN K	40 lbs	100 %
Cake flour	8 lbs	20 %
Vegan margarine	16 lbs	40 %
Total weight	64 lbs	

Mixing time: 2 – 3 minutes

Instructions for use: Mix all the ingredients on medium speed. Spread the batter evenly on trays, top with sour cherries and sprinkle with the streusel. Subsequently, bake with closed damper.

Baking temperature: 375° F

Baking time: 40 – 45 minutes

VEGAN MANGO MINI GUGELHUPF

Recipe for 1275 pieces, variable

Plain cake batter:

IREKS VEGAN CAKE & MUFFIN K	100 lbs	100 %
Vegetable oil	30 lbs	30 %
Mango purée	30 lbs	30 %
Water	23 lbs	23 %
Total weight	183 lbs	

Mixing time: 3 – 4 minutes

Scaling weight: 2 – 2.5 lbs

Instructions for use: Mix all the ingredients on medium speed, fill into the gugelhupf moulds and bake.

Baking temperature: 350° F

Baking time: 30 – 35 minutes

Mango jelly:

Mango purée	20 lbs		100 %
Sugar	11 lbs	8 oz	57.5 %
Binding agent			as required
Water	20 lbs		100 %
Total weight	51 lbs	8 oz	

Instructions for use: Bring the ingredients to the boil, use to coat the cooled gugelhupf and decorate as desired.

VEGAN MINI CHOCOLATE CAKES

Recipe for 625 pieces, variable

IREKS VEGAN CAKE & MUFFIN K	100 lbs	100 %
Vegetable oil	30 lbs	30 %
Cocoa powder	10 lbs	10 %
Icing sugar	10 lbs	10 %
Water	65 lbs	65 %
Total weight	215 lbs	

Mixing time: 3 – 4 minutes

Scaling weight: 5.5 oz

Instructions for use: Mix the ingredients on medium speed. Subsequently, fill into the mini cake tins, press down the upper surface to 0.5 inches, variable, using an oiled scraper and bake initially. After the initial baking (10 – 15 minutes), finish baking with open damper.

Baking temperature: 375° F

Baking time: 30 – 35 minutes

VEGAN PLAIN CAKES

IREKS VEGAN CAKE & MUFFIN K	100 lbs	100 %
Vegetable oil	30 lbs	30 %
Water, variable	45 lbs	45 %
Total weight	175 lbs	

Mixing time: 3 – 4 minutes

Scaling weight: 1 lbs

Instructions for use: Mix the ingredients of the plain cake batter on medium speed. Subsequently, fill into the pound cake tins, press down the upper surface to 0.5 inches, variable, using an oiled scraper and bake initially. After the initial baking (10 – 15 minutes), finish baking with open damper.

Baking temperature: 350° F

Baking time: 40 – 45 minutes

Vegan CAKE & MUFFIN K

IS MADE WITHOUT...

- ...EGG OR EGG PRODUCTS
- ...DAIRY PRODUCTS
- ...HONEY

OUR VEGAN CAKE & MUFFIN MIX IS SUITABLE FOR PEOPLE WHO AVOID PRODUCTS OF ANIMAL ORIGIN AS PART OF THEIR DIET OR LIFESTYLE.

07.25 | USA

IREKS

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