



BAKERY INGREDIENTS SINCE 1904

Recipe Guide

MULTIMIX



Great Cakes start with

BAKELS MULTIMIX

Bakels Multimix has been a bakery staple for over a decade. Bakers love its versatility, ease of use and quality baked goods. This incredibly versatile range allows you to produce a wide range of sweet bakery products, including: **Layer Cakes, Cupcakes, Loaf Cakes, Muffins, Slices, Stacks, Bundt Cakes and more!**

Why do bakers rely on Bakels Multimix

- ✓ Gives a moist even texture
- ✓ Excellent volume
- ✓ Good shelf life
- ✓ Easy to flavour
- ✓ Easy to colour
- ✓ Holds inclusions
- ✓ Process tolerant
- ✓ Ingredient tolerant

Which Multimix is right for you?

MULTIMIX CAKE CONCENTRATE

Ideal for large and industrial bakeries who want to use more of their own raw ingredients or customise the recipe.

Just add water, oil, egg, cake flour & sugar.

MULTIMIX CAKE BASE

An all-rounder, perfect for bakers looking to expand their cake range.

Just add water, oil & egg.

MULTIMIX CAKE COMPLETE

A complete mix, suitable for craft and smaller bakeries looking for efficiency.

Just add water & oil.

MULTIMIX VEGAN CAKE COMPLETE

The same ease of use as Multimix Complete, but suitable for vegans.

Just add water & oil.





STANDARD CAKE RECIPE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg

METHOD

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 400g into lined loaf cake tins.
6. Bake at 180°C for approx. 40 minutes.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



PASSION FRUIT CARROT CAKE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.170 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300kg
Sugar	0.450 kg
Grated Carrot	0.200 kg
Chopped Walnuts	0.050 kg
Sultanas	0.075 kg
Ground Cinnamon	0.010 kg
Bakels Passion Fruit Compound	0.055 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.200 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Grated Carrot	0.200 kg
Chopped Walnuts	0.050 kg
Sultanas	0.075 kg
Ground Cinnamon	0.010 kg
Bakels Passion Fruit Compound	0.055 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.450 kg
Vegetable Oil	0.275 kg
Grated Carrot	0.200 kg
Chopped Walnuts	0.050 kg
Sultanas	0.075 kg
Ground Cinnamon	0.010 kg
Bakels Passion Fruit Compound	0.055 kg

DECORATION

Bakels Cream Cheese Flavoured Icing	1.050 kg
Bakels Passion Fruit Compound	0.010 kg
Chopped Walnuts	0.020 kg

METHOD

Cake Base

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 550g into 8" round cake tins.
6. Bake at 180°C for approx. 40 minutes.

Assembly/Decoration

1. Place the Bakels Cream Cheese Flavoured Icing into a mixing bowl, fitted with a beater.
2. Beat until a spreading consistency.
3. Using a piping bag fitted with a star shaped nozzle, pipe 300g of Bakels Cream Cheese Flavoured Icing over the top of one cake round.
4. Place a second cake round on top and using a pallet knife, spread 225g of Bakels Cream Cheese Flavoured Icing over the top of the cake round.
5. Drizzle 5g of Bakels Passion Fruit Compound over the icing.
6. Sprinkle 10g of chopped walnuts over the top to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.

RENSHAW BLENDESI MALLOW

Renshaw's BLENDEsi Mallow is great for creating mallow fillings for treats like s'mores and teacakes, it can also be piped or spread as a layer or topping.

Here we used it as a meringue topping, you can go for a piped design as we have for these Lemon Meringue Mini Loaf Cakes, or create meringue like peaks. It even scorches like meringue. Just add egg white



MINI LEMON MERINGUE LOAF CAKES

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300kg
Sugar	0.450 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg

DECORATION

Bakels Lemon Cream	0.250 kg
Renshaw BLENDesi Mallow	0.500 kg
Egg White	0.125 kg

METHOD

Mini Loaf Cakes

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 75g into mini loaf cake cases.
6. Bake at 180°C for approx. 25 minutes.

Bakels Lemon Compound can be substituted with 0.025kg of lemon zest.

Assembly/Decoration

1. Using a small plain piping nozzle, pipe 10g of Lemon Cream along the centre of each loaf cake.
2. In a bowl, whisk BLENDesi and egg white on high speed for 6-7 minutes, or to a piping consistency.
3. Using a star shaped piping nozzle, pipe a 25g rope of meringue over the top of the loaf cake.
4. Gently blowtorch the top of the meringue until golden to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.

RENSHAW RENMAC MACPASTE

These delicious almond topped slices get their almond flavour from adding Renmac Macpaste to the batter.

Made with apricot kernels, Renmac is suitable for a range of baked products including macaroon biscuits, frangipan, Danish pastry fillings and congress tarts.



ALMOND TOPPED SLICES

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450kg
Renshaw Renmac	0.180 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Renshaw Renmac	0.180 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Renshaw Renmac	0.180 kg

PASTRY BASE

Biscuit Flour	1.000kg
Shortening	0.250kg
Butter	0.250kg
Caster Sugar	0.250kg
Water	0.125kg

DECORATION

Bakels 50% Raspberry Fruit Filling	1.200kg
Flaked Almonds	0.100kg
Bakels White Fudgice	0.100kg

METHOD

Slices

1. Using a beater make the pastry.
2. Scale and press 400g of the pastry into a silver rectangle foil.
3. Dock and blind bake at 180°C for approx. 15 minutes.
4. Place all cake ingredients into a mixing bowl, fitted with a beater.
5. Mix for 1 minute on slow speed.
6. Scrape down.
7. Mix for a further 6 minutes on medium speed.
8. Spread 300g of Raspberry Fruit Filling over the pastry base.
9. Cover the Raspberry with 450g of the cake batter.
10. Scatter 25g of flaked almonds over the top of the cake batter.
11. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Once cooled cut into 9cm x 3cm slices.
2. In a bowl, gently heat the Bakels White Fudgice
3. Spin all the cut slices with 60g of melted Bakels White Fudgice to finish.

Bakels 50% Raspberry Fruit Filling can be substituted with 1.200kg of raspberry jam.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



LUXURY TOFFEE APPLE MUFFIN

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450kg
Bakels Millionaire's Caramel	0.190 kg
Bakels 10/10 Diced Apple Fruit Filling	0.400 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Bakels Millionaire's Caramel	0.190 kg
Bakels 10/10 Diced Apple Fruit Filling	0.400 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Bakels Millionaire's Caramel	0.190 kg
Bakels 10/10 Diced Apple Fruit Filling	0.400 kg

DECORATION

Bakels Millionaire's Caramel	0.400 kg
Coloured Sugar Strands	0.040 kg

METHOD

Muffins

1. Place all cake ingredients (apart from the Diced Apple Filling) into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Deposit 30g of muffin batter into the base of a large tulip muffin case.
6. Add 20g of Diced Apple Filling onto the muffin batter.
7. Deposit another 75g of muffin batter on top of the Diced Apple Filling (repeat a further 19 times).
8. Bake at 180°C for approx. 28 minutes.

Assembly/Decoration

1. In a bowl, gently warm the Millionaires Caramel until pipeable.
2. Using a plain piping nozzle, pipe 20g of the softened Millionaire's Caramel in the centre of each muffin.
3. Dip each Millionaires Caramel topped muffin in 2g of coloured sugar strands to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



GINGER ORANGE SLICES

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450kg
Golden Syrup	0.040 kg
Black Treacle	0.150 kg
Ground Ginger	0.020 kg
Bakels Orange Compound	0.026 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Golden Syrup	0.040 kg
Black Treacle	0.150 kg
Ground Ginger	0.020 kg
Bakels Orange Compound	0.026 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Golden Syrup	0.040 kg
Black Treacle	0.150 kg
Ground Ginger	0.020 kg
Bakels Orange Compound	0.026 kg

Bakels Orange Compound can be substituted with 0.200kg of orange marmalade.

DECORATION

Demerara Sugar	0.050kg
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METHOD

- Place all cake ingredients into a mixing bowl, fitted with a beater.
- Mix for 1 minute on slow speed.
- Scrape down.
- Mix for a further 6 minutes on medium speed.
- Scale at 800g into a rectangle silver foil.
- Sprinkle 25g of demerara sugar over the top of the cake batter.
- Bake at 180°C for approx. 30 minutes.
- Once cooled cut into 9cm x 3cm slices.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



PARKIN LOAF

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250kg
Water	0.462 kg
Vegetable Oil	0.600 kg
Egg	0.800 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Golden Syrup	0.800 kg
Black Treacle	0.800 kg
Oatmeal	1.200 kg
Ground Mixed Spice	0.020 kg
Ground Ginger	0.020 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.460 kg
Vegetable Oil	0.600 kg
Egg	0.728 kg
Golden Syrup	0.800 kg
Black Treacle	0.800 kg
Oatmeal	1.200 kg
Ground Mixed Spice	0.020 kg
Ground Ginger	0.020 kg

METHOD

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 500g into lined loaf cake tins.
6. Bake at 180°C for approx. 90 minutes.



A Bakewell crowd pleaser

When we polled consumers on classic British dessert flavours they'd like to see in a concept muffin, Bakewell scored highly (40% of consumers). Second only to Lemon Drizzle (46% of consumers) (see pg 18).*

PREMIUM CHERRY BAKEWELL MUFFIN

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450kg
Renshaw Renmac	0.190 kg
Bakels 50% Dark Cherry Fruit Filling	0.400 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Renshaw Renmac	0.190 kg
Bakels 50% Dark Cherry Fruit Filling	0.400 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Renshaw Renmac	0.190 kg
Bakels 50% Dark Cherry Fruit Filling	0.400 kg

DECORATION

Bakels White Fudgice	0.600 kg
Toasted Almond Flakes	0.040 kg
20 x Fresh Cherries	

METHOD

Muffins

1. Place all cake ingredients (apart from the dark cherry) into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Deposit 30g of muffin batter into the base of a large tulip muffin case.
6. Add 20g of Bakels Dark Cherry Filling onto the muffin batter.
7. Deposit another 75g of muffin batter on top of the Dark Cherry Filling (repeat another 19 times).
8. Bake at 180°C for approx. 28 minutes.

Assembly/Decoration

1. In a bowl, gently warm the Bakels White Fudgice until pipeable.
2. Using a plain piping nozzle, pipe 30g of the softened Bakels White Fudgice in the centre of each muffin.
3. Add 2g of toasted flaked almonds and a fresh cherry to each White Fudgice topped muffin to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



CHOCOLATE GANACHE HAZELNUT MUFFIN

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.290 kg
Vegetable Oil	0.300 kg
Egg	0.450 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Glycerine	0.044 kg
Cocoa Powder	0.100 kg
Bakels Hazelnut Compound	0.028 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.288 kg
Vegetable Oil	0.300 kg
Egg	0.416 kg
Glycerine	0.044 kg
Cocoa Powder	0.100 kg
Bakels Hazelnut Compound	0.028 kg

DECORATION

Belgian Chocolate Ganache	0.255 kg
Bakels Rich Chocolate Fudgice	0.340 kg
Roasted Chopped Hazelnuts	0.034 kg

METHOD

Muffins

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Deposit 130g of muffin batter into large tulip muffin cases.
6. Bake at 180°C for approx. 30 minutes.

Bakels Hazelnut Compound can be substituted with 0.100kg of chopped hazelnuts.

Assembly/Decoration

1. Inject each cooled muffin with 15g of Belgian Chocolate Ganache.
2. In a bowl, gently warm the Bakels Rich Chocolate Fudgice until pipeable.
3. Using a plain piping nozzle, pipe 30g of the softened Bakels Rich Chocolate Fudgice in the centre of each muffin.
4. Dip each Bakels Rich Chocolate Fudgice topped muffin in 2g of Roasted Chopped Hazelnuts to finish.



LEMON AND BLUEBERRY DRIZZLE MUFFIN

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg
Fresh Blueberries	0.150 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg
Fresh Blueberries	0.150 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg
Fresh Blueberries	0.150 kg

DECORATION

Granulated Sugar	0.250 kg
Lemon Juice	0.075 kg

METHOD

Muffins

1. Place all cake ingredients (apart from the blueberries) into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Gently fold in the blueberries on a slow speed, approx. 1 minute.
6. Scale at 130g into large tulip muffin cases.
7. Bake at 180°C for approx. 25 minutes.

Assembly/Decoration

1. In a bowl, stir the lemon juice into the granulated sugar.
2. Whilst the muffins are still warm, gently dock and brush 20g of lemon sugar over the top of each one to finish.

Bakels Lemon Compound can be substituted with 0.025kg of lemon juice.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



BANANA AND WALNUT LOAF CAKE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Bakels Banana Compound	0.048 kg
Chopped Walnuts	0.045 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Bakels Banana Compound	0.048 kg
Chopped Walnuts	0.045 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Bakels Banana Compound	0.048 kg
Chopped Walnuts	0.045 kg

DECORATION

Chopped Walnut Pieces	0.080 kg
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METHOD

Loaf Cake

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 450g into lined loaf cake cases.
6. Scatter 20g of chopped walnuts over the top of each loaf cake
7. Bake at 180°C for approx. 40 minutes.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



DATE AND WALNUT LOAF CAKE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Chopped Dates	0.060 kg
Chopped Walnuts	0.045 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Chopped Dates	0.060 kg
Chopped Walnuts	0.045 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Chopped Dates	0.060 kg
Chopped Walnuts	0.045 kg

DECORATION

Chopped Walnut Pieces	0.080 kg
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METHOD

Loaf Cake

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 450g into lined loaf cake cases.
6. Scatter 20g of chopped walnuts over the top of each loaf cake
7. Bake at 180°C for approx. 40 minutes.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



SUPERSIZE YOUR INCLUSIONS

The advantage of using Multimix Concentrate and Cake Base is that you can adjust the amount of egg, this can be beneficial for holding larger and heavier inclusions during baking. These squares have no problem with holding pecan pieces and dried cranberries.

CRANBERRY PECAN CHOCOLATE SQUARES

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	1.000 kg
Water	0.282 kg
Vegetable Oil	0.300 kg
Egg	0.465 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Pecan Pieces	0.080 kg
Dried Cranberries	0.080 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.280 kg
Vegetable Oil	0.300 kg
Egg	0.415 kg
Pecan Pieces	0.080 kg
Dried Cranberries	0.080 kg

DECORATION

Chocolate Chips	0.150 kg
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METHOD

Squares

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 800g into a rectangle silver foil.
6. Scatter 75g of chocolate chips over the top of the cake batter.
7. Bake at 180°C for approx. 30 minutes.
8. Once cooled cut into 15 5cm x 5cm squares.



BITE-SIZE LEMON BUNDT CAKES

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg

DECORATION

Bakels White Fudgice	0.720 kg
Grated Lemon Zest	0.048 kg

METHOD

Bundt

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 40g into greased bundt cake trays.
6. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. In a bowl, gently warm the Bakels White Fudgice to a dipping consistency.
2. Dip each bundt cake into the warmed Bakels White Fudgice, approx. 15g per cake.
3. Sprinkle 1g of grated lemon zest onto each cake before the White Fudgice sets to finish.

Bakels Lemon Compound can be substituted with 0.025kg of lemon juice.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



RENSHAW MARZIPAN & FONDANT ICING

What's a Christmas Slice without marzipan and icing? Renshaw has a fondant icing for every occasion, here we used the 'Just Roll With It' White Fondant Icing, layered with Renshaw Marzipan.

CHRISTMAS SLICE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Ground Mixed Spice	0.005 kg
Mincemeat	0.760 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Ground Mixed Spice	0.005 kg
Mincemeat	0.760 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Ground Mixed Spice	0.005 kg
Mincemeat	0.760 kg

DECORATION

Renshaw White Marzipan	0.750 kg
Renshaw White Just Roll With It Fondant Icing	0.750 kg
Bakels Instant Superglaze Apricot	0.075 kg

METHOD

Slice

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 850g into a rectangle of silver foil.
6. Bake at 180°C for approx. 35 minutes.

Assembly/Decoration

1. In a bowl, heat the Instant Superglaze Apricot.
2. Brush 25g of the Instant Superglaze Apricot over the top of each tray cake.
3. Cover with 250g of pinned Renshaw White Marzipan.
4. Cover the Renshaw White Marzipan with 250g of pinned Renshaw White Fondant Icing to finish.
5. Once set, cut into 7cm x 4cm slices.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



TEA LOAF

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.102 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Tea Water	0.100 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Tea Water	0.350 kg
Vegetable Oil	0.275kg

INCLUSIONS

Raisins	0.140 kg
Currants	0.060 kg
Cherry Halves	0.100 kg
Tea (water)	0.130 kg

DECORATION

Demerara Sugar	0.050 kg
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METHOD

Loaf

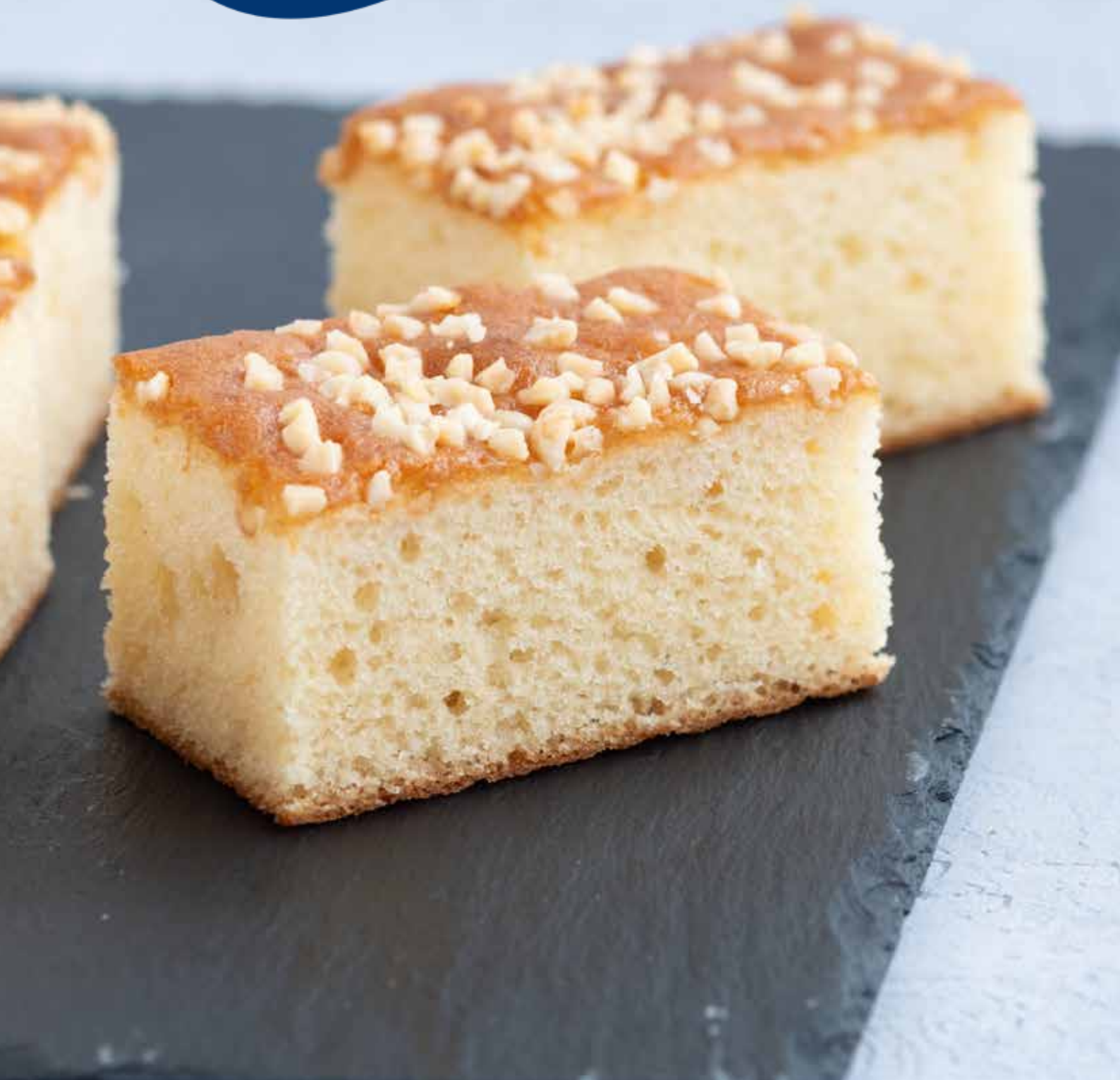
1. In a bowl soak the fruit in the tea (water) overnight.
2. Place all cake ingredients into a mixing bowl, fitted with a beater.
3. Mix for 1 minute on slow speed.
4. Scrape down.
5. Mix for a further 6 minutes on medium speed.
6. Scale at 500g into lined loaf cake tins.
7. Sprinkle 15g of demerara sugar over the top of each loaf cake.
8. Bake at 180°C for approx.50 minutes.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.

BAKE SMART WITH MULTIMIX

It's often a challenge to run an efficient bakery while also catering to the consumers demand for variety.

That's where Bakels Multimix comes in. You can bake slices, layer cakes, cupcakes, loaf cakes, muffins, stacks, bundt cakes and more, without filling your store room with multiple premixes.



HONEY ALMOND SLICE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.435 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Honey	0.075 kg
Renshaw Renmac	0.190 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Honey	0.075 kg
Renshaw Renmac	0.190 kg

DECORATION

Chopped Almonds	0.050 kg
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METHOD

Slices

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 800g into a rectangle silver foil.
6. Scatter 25g of chopped almonds over the top of the cake batter.
7. Bake at 180°C for approx. 30 minutes.
8. Once cooled cut into 7cm x 4cm slices.

Renshaw Renmac can be substituted for 0.050kg or chopped almonds.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.

*For more information on
the Bakels ingredients
in this guide, turn to the
back pages.*



VICTORIA SPONGE STACKS

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg

DECORATION

Strawberry Jam	0.300 kg
Renshaw Creamy Vanilla Icing	0.500 kg
Icing Sugar	0.020 kg

METHOD

Stacks

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 60g into 4.5" round cake rings.
6. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Using a pallet knife, spread 30g of strawberry jam over the top of one cake round.
2. Place a second cake round on top of the jam.
3. Using a star piping nozzle, pipe 50g of Renshaw Creamy Vanilla Icing over the top of the cake round.
4. Place a final cake round on top of the Renshaw Creamy Vanilla Icing and dust with 2g of icing sugar to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.

Go Bite-sized

When we polled consumers, 85% of people said they look out for bite-sized options*. The most common reason being “easier to share with family”. Also see Bite-size Lemon Bundt Cakes, page 26.



BITE-SIZE VICTORIA SPONGE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg

DECORATION

Strawberry Jam	0.370 kg
Renshaw Creamy Vanilla Icing	0.740 kg
Icing Sugar	

METHOD

Cake

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 50g into small round cake moulds.
6. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Take a knife and carefully slice the cooled cakes in half.
2. Using a pallet knife, spread 10g of strawberry jam onto the bottom half of the cake.
3. Using a star piping nozzle, pipe 20g of Renshaw Creamy Vanilla Icing on top of the jam.
4. Place the top half of the cake on top of the Renshaw Creamy Vanilla Icing and lightly dust with icing sugar to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



RASPBERRY RIPPLE CAKE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Bakels 50% Raspberry Fruit Filling	0.200 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Bakels 50% Raspberry Fruit Filling	0.200 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Bakels 50% Raspberry Fruit Filling	0.200 kg

DECORATION

Bakels 50% Raspberry Fruit Filling	0.060 kg
Renshaw Creamy Vanilla Icing	0.600 kg

METHOD

Cake

1. Place all cake ingredients (excluding the 50% Bakels Raspberry Fruit Filling) into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 450g into 8" round cake tins.
6. Pipe or Spoon 5 x 10g balls of 50% Bakels Raspberry Fruit Filling onto the top of each cake batter.
7. Using the back of a knife gently fold the 50% Bakels Raspberry Fruit Filling into the cake batter, forming a swirl effect.
8. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Using a pallet knife, spread 300g of Renshaw Creamy Vanilla Filling over the top of one cake round.
2. Pipe or Spoon 3 x 10g balls of 50% Bakels Raspberry Fruit Filling onto the top of the Renshaw Creamy Vanilla Icing.
3. Using the back of a knife, gently fold the 50% Bakels Raspberry Fruit Filling into the Renshaw Creamy Vanilla Icing forming a swirl effect.
4. Place a second cake round on top of the rippled filling to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



CITRUS CAKE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.142 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Orange Juice	0.100 kg
Lime Zest	0.030 kg
Orange Zest	0.020 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.140 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Orange Juice	0.100 kg
Lime Zest	0.030 kg
Orange Zest	0.020 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.390 kg
Vegetable Oil	0.275 kg
Orange Juice	0.100 kg
Lime Zest	0.030 kg
Orange Zest	0.020 kg

DECORATION

Bakels Cream Cheese Flavoured Icing	0.750 kg
Butter	0.150 kg
Lemon Zest	0.005 kg
Lime Zest	

METHOD

Cake

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 450g into 8" round cake tins.
6. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Place the Bakels Cream Cheese Flavoured Icing and the butter into a mixing bowl, fitted with a beater.
2. Beat together until fully combined into a spreading consistency, then fold in the lemon zest.
3. Pipe or spread 250g of lemon Cream Cheese Flavoured Icing over one of the top of one cake rounds.
4. Place a second cake round on top and using a pallet knife, spread 200g of lemon Cream Cheese Flavoured Icing over the top of the cake round.
5. Sprinkle lime zest over the Icing to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



CITRUS STACKS

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.142 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Orange Juice	0.100 kg
Lime Zest	0.030 kg
Orange Zest	0.020 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.140 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Orange Juice	0.100 kg
Lime Zest	0.030 kg
Orange Zest	0.020 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.390 kg
Vegetable Oil	0.275 kg
Orange Juice	0.100 kg
Lime Zest	0.030 kg
Orange Zest	0.020 kg

DECORATION

Bakels Cream Cheese Flavoured Icing	0.750 kg
Butter	0.150 kg
Lemon Zest	0.005kg
Lime Zest	

METHOD

Stack

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 60g into 4.5" round cake rings.
6. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Place the Bakels Cream Cheese Flavoured Icing and the butter into a mixing bowl, fitted with a beater.
2. Beat together until fully combined into a spreading consistency, then fold in the lemon zest.
3. Using a star piping nozzle, pipe or spread 50g of lemon Cream Cheese Flavoured Icing over the top of one cake rounds.
4. Place a second cake round on top and repeat the step above.
5. Place a third cake round on top and using a pallet knife spread 30g of the lemon Cream Cheese Flavoured Icing over the top.
6. Sprinkle lime zest over the icing to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



ULTIMATE LEMON DRIZZLE CAKE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Bakels Lemon Compound	0.048 kg
Grated Lemon Zest	0.025 kg

DECORATION

Granulated Sugar	0.250 kg
Lemon Juice	0.075 kg
Bakels Lemon Cream	1.000 kg
Renshaw Sicilian Lemon Icing	0.280 kg

METHOD

Cake

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 320g into 8" round cake tins.
6. Bake at 180°C for approx. 30 minutes.

Bakels Lemon Compound can be substituted with 0.025kg of lemon juice.

Renshaw Sicilian Lemon Icing can be substituted with Renshaw Creamy Vanilla Icing with lemon zest.

Assembly/Decoration

1. Whilst the cakes are still warm, gently dock and brush 100g of lemon sugar over the top of two of them.
2. Using a piping bag fitted with a plain nozzle, pipe a 70g ring of Bakels Lemon Cream in the centre of one of the cake rounds.
3. Using a plain piping nozzle, pipe 250g of Renshaw Sicilian Lemon Icing within and around the ring of Bakels Lemon cream.
4. Place a second cake round on top and repeat the above two steps.
5. Place the lemon sugared round on top to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.

BAKELS COMPOUNDS

You'll see a few recipes in this guide that use Bakels compounds, these are produced by our sister company in Belgium, Bakbel. Their range of high quality compounds are ideal for adding flavour and colour to your products. Of course, Bakels Multimix can be flavoured in a variety of ways, so we have included alternatives.



COFFEE RASPBERRY SQUARES

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Bakels Coffee Compound	0.048 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Bakels Coffee Compound	0.048 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Bakels Coffee Compound	0.048 kg

DECORATION

Bakels 50% Raspberry Fruit Filling	0.300 kg
Bakels Speculoos Spread	0.100 kg
Bakels Speculoos Crumb	0.050 kg

METHOD

Squares

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 800g into a rectangle silver foil.
6. Pipe 15 x 10g (5 rows of 3) of Bakels 50% Raspberry Fruit Filling into the cake batter.
7. Bake at 180°C for approx. 30 minutes.
8. Once cooled, cut into 15 5cm x 5cm squares.

Bakels Coffee Compound can be substituted with 0.020kg of coffee granules.

Assembly/Decoration

1. In a bowl, gently heat the Bakels Speculoos Spread
2. Spin all the cut squares with 50g of melted Bakels Speculoos Spread.
3. Sprinkle 25g of Bakels Speculoos Spread across the top of the squares to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.



COFFEE CARAMEL CAKE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Bakels Millionaire's Caramel	0.380 kg
Bakels Mocha Compound	0.055 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Bakels Millionaire's Caramel	0.380 kg
Bakels Mocha Compound	0.055 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Bakels Millionaire's Caramel	0.380 kg
Bakels Mocha Compound	0.055 kg

DECORATION

Bakels White Fudgice	0.925 kg
Butter	0.185 kg
Bakels Mocha Compound	0.024 kg
Chocolate Coffee Beans	
Cocoa Powder	

METHOD

Cake

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 575g into 8" round cake tins.
6. Bake at 180°C for approx. 40 minutes.

Bakels Mocha Compound can be substituted with 0.025kg of fine coffee granules in the cake mix, and 0.012kg of fine coffee granules in decoration.

Assembly/Decoration

1. Place the Bakels White Fudgice, Bakels Mocha Compound and the butter into a mixing bowl, fitted with a beater.
2. Beat together until fully combined into a piping/spreading consistency.
3. Using a star piping nozzle, pipe/spread 300g of the coffee icing over the top of one cake rounds.
4. Place a second cake round on top and using a piping bag with a star shaped nozzle, pipe 250g of coffee icing rosettes over the top of the cake round.
5. Use chocolate coffee beans and a cocoa powder dusting to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.

BAKELS WHITE FUDGICE

Bakels White Fudgice is a soft eating fudge topping, which sets with a non-stick surface. It can be piped or spread and is easy to flavour and colour. For these Coffee Caramel Stacks we mixed Mocha Compound into the Fudgice for added coffee flavour and colour, but this can be achieved by mixing in regular coffee granules too.



COFFEE CARAMEL STACKS

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.232 kg
Vegetable Oil	0.300 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Bakels Millionaire's Caramel	0.380 kg
Bakels Mocha Compound	0.055 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.230 kg
Vegetable Oil	0.300 kg
Egg	0.365 kg
Bakels Millionaire's Caramel	0.380 kg
Bakels Mocha Compound	0.055 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.480 kg
Vegetable Oil	0.275 kg
Bakels Millionaire's Caramel	0.380 kg
Bakels Mocha Compound	0.055 kg

DECORATION

Bakels White Fudgice	0.900 kg
Butter	0.180 kg
Bakels Mocha Compound	0.022 kg
Chocolate Coffee Beans	
Cocoa Powder	

METHOD

Stack

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 60g into 4.5" round cake rings.
6. Bake at 180°C for approx. 30 minutes.

Bakels Mocha Compound can be substituted with 0.025kg of fine coffee granules in the cake mix, and 0.010kg of fine coffee granules in decoration.

Assembly/Decoration

1. Place the Bakels White Fudgice, Bakels Mocha Compound and the butter into a mixing bowl, fitted with a beater.
2. Beat together until fully combined into piping consistency.
3. Using a star piping nozzle, pipe 35g of the coffee icing over the top of one cake rounds.
4. Place a second cake round on top and repeat the above step.
5. Place a final cake round on top and pipe a 20g rosette of the coffee icing in the centre.
6. Use chocolate coffee beans and a cocoa powder dusting to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.

AMPLIFIED FLAVOURS

When you're looking to create the ultimate indulgent dessert, you need Multimix's soft and moist crumb along with its ability to hold inclusions as well as be coloured and flavoured. It was the perfect base for this 'Stickiest' Toffee Cake. Also see The Ultimate Lemon Drizzle Cake, page 44.



THE 'STICKIEST' TOFFEE CAKE

INGREDIENTS

MULTIMIX CONCENTRATE

Bakels Multimix Concentrate	0.250 kg
Water	0.302 kg
Vegetable Oil	0.400 kg
Egg	0.400 kg
Cake Flour	0.300 kg
Sugar	0.450 kg
Treacle	0.200 kg
Chopped Dates	0.500 kg
Vanilla Extract	0.050 kg
Muscovado Sugar	0.300 kg

MULTIMIX CAKE BASE

Bakels Multimix Cake Base	1.000 kg
Water	0.300 kg
Vegetable Oil	0.400 kg
Egg	0.365 kg
Treacle	0.200 kg
Chopped Dates	0.500 kg
Vanilla Extract	0.050 kg
Muscovado Sugar	0.300 kg

MULTIMIX COMPLETE

Bakels Multimix Complete	1.000 kg
Water	0.550 kg
Vegetable Oil	0.375 kg
Treacle	0.200 kg
Chopped Dates	0.500 kg
Vanilla Extract	0.050 kg
Muscovado Sugar	0.300 kg

DECORATION

Bakels Millionaire's Caramel	1.700 kg
Butter	0.300 kg
Bakels Caramel Ripple	0.300 kg
Fudge Chunks	x 20
Chopped Fudge Chunks	0.020 kg

METHOD

Cake

1. Place all cake ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on slow speed.
3. Scrape down.
4. Mix for a further 6 minutes on medium speed.
5. Scale at 250g into 8" round cake tins.
6. Bake at 180°C for approx. 30 minutes.

Assembly/Decoration

1. Place the Bakels Millionaires Caramel and the butter into a mixing bowl, fitted with a beater.
2. Beat together until fully combined into a spreading consistency.
3. Using a pallet knife, spread 100g of the Millionaires Caramel buttercream icing over the top of one cake rounds.
4. Place a second cake round on top and repeat the above step.
5. Place a third cake round on top and repeat the above step.
6. Place a final cake round on top and cover the whole cake with 200g of the Millionaires Caramel buttercream icing.
7. Pipe 75g of Bakels Caramel Ripple around the outside edge of the top of the cake.
8. Place 5 fudge chunks and sprinkle 20g of chopped fudge chunks on top to finish.

Note that recipes are drawn up for comparison purposes and yields can be less when using Multimix Complete, please trial to get desired quantities.

PRODUCTS USED IN THE GUIDE

MULTIMIX CAKE MIXES

Multimix cake ingredients offer bakers a versatile solution to produce all types of cake, with the flexibility to add inclusions and flavours, delivering core and seasonal cake lines. Tailored to different requirements, the range offers bakeries of all sizes a convenient and cost-effective solution for cake production.



MULTIMIX CAKE CONCENTRATE

Just add: Water, Oil, Egg, Cake Flour & Sugar.

- 🌾 Egg, milk, wheat
- 📦 382770: 25kg bag

MULTIMIX CAKE BASE

Just add: Water, Oil, & Egg.

- 🌾 Egg, milk, wheat
- 📦 382730: 12.5kg bag

MULTIMIX CAKE COMPLETE

Just add: Water & Oil.

- 🌾 Egg, milk, wheat
- 📦 382755: 12.5kg bag

MULTIMIX VEGAN CAKE COMPLETE - MTO

Just add: Water & Oil

- 🌾 Wheat
- 📦 382702: 12.5kg bag

BELNDESI MALLOW

Our Blendesi is an albumen-based marshmallow used in the manufacture of filling creams. It creates a light open texture to the finished product, is brilliant white in colour and will beat up to five times its own volume. Use as a butter cream extender or for mallow teacakes.



- 🥄 Ready-to-use
- 🌾 Egg
- 📦 Blendesi Mallow 04100: 1 x 12.5kg box
- 📦 Blendesi Mallow Free Range 04101: 1 x 12.5kg box

FUDGICE

A delicious, soft eating fudge topping which is suitable for vegans and sets with a non stick surface, whilst remaining soft to eat. Suitable for topping doughnuts, brownies and buns.



- 🥄 As required
- 📦 Rich Chocolate 471951: 12.5kg lined carton
- 📦 Caramel 471880: 12.5kg lined carton
- 📦 White 471935: 12.5kg lined carton

RTU CREAM FILLINGS

Vegan suitable, bake and freeze thaw stable filling which is ready-to-use. Suitable for hot and cold applications, delivering a smooth, short texture, providing an indulgent finish to a wide range of desserts.



- 🥄 Ready-to-use
- 📦 Vanilla 580247: 6kg pail
- 📦 Raspberry 584112: 6kg pail - MTO
- 📦 Lemon 584102: 6kg pail
- 📦 Chocolate 580250: 6kg pail
- 📦 Caramel 580257: 6kg pail
- 📦 Orange 580262: 6kg pail

DARK CHERRY FRUIT FILLING

Vegan suitable and freeze thaw stable Dark Cherry Fruit Filling. Containing 70% whole cherry pieces, with high quality natural flavour and colour and are suitable for a wide range of sweet applications.



- 🥄 Ready-to-use
- 📦 580220: 6kg pail

CARAMEL RIPPLE PF

Ready-to-use caramel ripple is a high quality sauce, best suited for ice creams and decorating sweet goods.



- 🥄 As required
- 🌾 Milk
- 📦 471806: 12.5kg lined pail

SPECULOOS CRUMBLES

Ready-to-use crumbles (2-6mm) with the familiar shortcrust biscuit taste. Add texture to your sweet bakery products with this versatile finishing ingredient. Try also in combination with Speculoos Spread for products such as cheesecake and doughnuts.



- 🥄 Scan QR code
- 🌾 Wheat
- 📦 562050: 9kg lined carton

MARZIPAN

Our original recipe marzipan is perfect for covering cakes, creating models and various sweet treats.



- 🥄 Ready-to-use
- 🌾 Nuts
- 📦 White 01288: 6 x 500g packs in box
- 📦 White 01290: 5 x 1kg packs in box
- 📦 White 01169: 4 x 2.5kg packs in box (with Potassium Sorbate)
- 📦 Gold 01174: 4 x 2.5kg packs in box

MILLIONAIRES CARAMEL

A delicious eating, ready-to-use and clean-cutting caramel filling, for the production of caramel shortbread. Contains butter and full cream condensed milk and suitable for most applications where a soft eating caramel toffee is required.



- As required
- Milk
- 471808: 12.5kg lined carton

CREAM CHEESE FLAVOURED ICING

Soft and clean eating ready-to-use topping, incorporating powdered crème fresh. For the topping of cupcakes, cinnamon swirls and similar sweet finished goods. Sets firm once applied and is freeze thaw stable.



- As required
- Milk
- 423035: 12.5kg lined carton

INSTANT SUPERGLAZE

A ready-to-use glaze, which is short eating with a bright, transparent shine that enhances the finished product, particularly where fresh or tinned fruit are incorporated. Suitable for hand and machine glazing applications.



- Recommended operating temperature 75-90°C
- 347250 (Apricot): 15kg bag in box
- 347310 (Neutral): 15kg bag in box

RENMAC MACPASTE

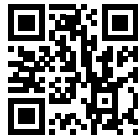
Renmac Macpaste is made with apricot kernels and is a great cost-effective alternative to almond based pastes. Perfect for bakes including macaroon biscuits, frangipane, Danish pastry filling and congress tarts. It can also be blended into batters or used on its own to make petit fours.



- Ready-to-use
- Egg
- 01422: 1 x 12.5kg pail

SPECULOOS SPREAD

Ready-to-use, smooth spread suitable for application on a wide range of sweet goods as a covering or filling. Suitable for vegans and vegetarians.



- Ready-to-use
- Wheat
- 580295: 5kg pail

JUST ROLL WITH IT FONDANT ICING

An all-rounder icing that's brilliantly versatile, with a delicious vanilla flavour. It is perfect for covering, sculpted cakes and creating simple models. Available in more than twenty colours.



- Ready-to-use

RENSHAW SOFT ICINGS

Our icings range from rich chocolate and creamy vanilla to premier tier flavours with provenance like Halen Môn Sea Salted Caramel.



- Ready-to-use
- Creamy Vanilla flavour 05863: 4 x 400g packs in box
- Personalise Me Plain Icing 05865: 4 x 400g packs in box

FRUIT FILLINGS & COMPOUNDS

Fruit Fillings and compounds are produced by our sister company in Belgium, Bakbel. They can be purchased through British Bakels but are subject to minimum order quantities.

FRUIT FILLINGS

The fruit used in Bakbel Fruit Fillings are carefully selected on the grounds of its taste, quality and specific origin.



Available in 50%, 70% and 90% fruit content.

FLAVOUR COMPOUNDS

Bakbel Flavour Compounds are flavouring and colouring pastes for use in cakes, mousses, bavaois, dough, ice creams and more.



Available in more than 25 flavours.

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