

# KOMPLET Spelt Cake

PREMIX FOR THE PREPARATION OF A VARIED RANGE OF PREMIUM MOIST SPELT CAKES WITH A BALANCED NUTTY FLAVOUR. THE PRODUCT HAS AN EXCELLENT SHELF LIFE AND THE TOPPING WILL NOT SINK THROUGH THE BATTER.



*Bake the best with something good!*





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## Product advantages:

- made with 100 % spelt flour
- trend product with the positive image of spelt and yoghurt
- safe and economical method of use
- light texture and soft crumb

## Spelt Cake with Fruit Topping

|                    |         |
|--------------------|---------|
| KOMPLET Spelt Cake | 750 g   |
| Vegetable oil      | 300 g   |
| Water              | 375 g   |
| Total weight       | 1.425 g |

**Yield:** one 60 x 20 cm tray cake  
or 2 round cakes of 26 cm ø

### Method:

Mix all ingredients on medium speed with wide-wired whisk or flat beater for 3 minutes together and spread on to a greased tray or into round cake tins. Top with canned fruit, e.g. apples, apricots, pineapples, mandarins, alternatively with frozen fruit.

### Scaling weight batter:

Tray cake 60 x 20 cm: approx. 1.425 g  
Cake, 26 cm ø : approx. 700 g

### Scaling weight fruit:

Tray cake 60 x 20 cm: approx. 900 g  
Cake, 26 cm ø: approx. 450 g

**Baking temperature:** approx. 190 °C

**Baking time:** 35-40 min. for 60 x 20 cm tray,  
30 min. for 26 cm ø tin.

If frozen fruit are used, the baking time is approx. 10 min. longer.

## Spelt Cake Batter

|                    |         |
|--------------------|---------|
| KOMPLET Spelt Cake | 1000 g  |
| Vegetable oil      | 400 g   |
| Water              | 500 g   |
| Total weight       | 1.900 g |

### Method:

Mix all ingredients together on high speed with wide-wired whisk or flat beater for approx. 3 min.



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