

KOMPLET Sally's Cake

PREMIX FOR THE PREPARATION OF
MOIST AND DELICIOUS CAKES AND
MUFFINS. SUGAR- AND FAT-REDUCED
TO SUPPORT A MODERN DIET.

Body & Soul

- Sugar
- Fat
+ Whole Grain

*Always in vogue
with KOMPLET*

KOMPLET Body & Soul focusses on nutrition using premium natural ingredients and offers exceptional flavour. This product line has been designed for customers who place great importance on a combination of a health-conscious diet and indulgence of the highest level.

Product advantages of KOMPLET Sally's Cake

- The products follow the trend of a health-conscious nutrition
- Reduced sugar and fat, exclusively using natural raw materials
- New customer groups can be targeted and added
- No marking or labelling issues



Bake the best with something good!

KOMPLET Sally's Cake

Body & Soul

approx. 35% less Fat
approx. 35% less Sugar
approx. 50% less Salt



Sally's Cherry-Crumble

KOMPLET Sally's Cake	1.000 g
Vegetable oil	250 g
Eggs	500 g
Water	180 g

Weight 1.930 g

Fruit Topping:

Cherries, tinned 500 g

Decoration:

Crumble, unbaked 250 g

Almonds, chopped 90 g

Total weight 2.770 g

Yield: 1 tray (60 x 20 cm)

Method:

Mix all ingredients with wide-wired whisk or flat beater on fast speed for approx. 3 minutes. Fill batter into baking tray (60 x 20 cm). Top with 500 g tinned fruits, e.g. cherries, and decorate with crumble and chopped almonds.

Scaling weight: 1800 g / tray

Baking temperature: 180 °C

Baking time: ± 55 minutes

For Lotus Vario moulds, scale 385 g batter, 120 g fruits, 80 g crumbles and 30 g almonds before baking for 45 - 50 minutes.

MASTER TIP:

MATCHING LOW SUGAR - CREME AVAILABLE!

Crumble

KOMPLET Sally's Cake	500 g
Wheat Flour	550 g
Butter	400 g
Water	100 g

Total Weight 1.550 g

Method:

Mix all ingredients until you reach the desired texture of the crumble.

Bake the best with something good!



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