



NEW

FAST &  
EASY



MIXES  
FOR

AMERICAN  
CAKES



&  
PASTRIES

## BAKERS REQUEST™

Create cakes with fantastic flavour, extra moist texture, excellent eye appeal. Bring versatility to the mix to make cupcakes, layer, sheet, mini cakes, many more. One-Two-Three steps: Just add water, oil and mix. Bake and freezestable.



- BUN01383504-**NEW** **Baker's Request Red Velvet Mix** - *The original American red velvet cakes!*  
**1 bag x 22.68kg**
- BUN01386897 **Baker's Request Yellow Cake Mix** - *Great for cupcakes, soft cookies.*  
**1 bag x 22.68kg**
- BUN01386920 **Baker's Request Carrot Cake Mix** - *With shredded carrots and hint of cinnamon note.*  
**1 bag x 22.68kg**

## CREAM CAKE BASES

Industry standard - The original cream cake with a wonderful flavour, a long shelf life, a delicious pudding style eating texture, incredible fruits suspending capabilities. Suitable to produce rich & moist cakes, muffins, loaf cakes, ring cakes & many more. Bake and freezestable.

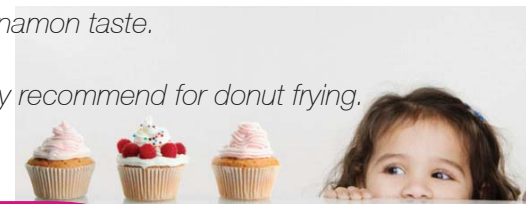
- BUN01117242 **RichCreme Base** - *Add water, eggs, oil.*  
**1 bag x 13.6kg**
- BUN01117234 **RichCreme Base Chocolate** - *Add water, eggs, oil.*  
**1 bag x 13.6kg**
- BUN01117268 **RichCreme Complete Mix** - *Add water, oil.*  
**1 bag x 13.6kg**
- BUN01188326 **Double Dutch Chocolate RichCreme Base** - *Add water, oil.*  
**1 bag x 22.68kg**
- BUN01269233 **Fudgie Brownie Mix** - *Add hot water only, for chewy and cake type brownie!*  
**1 bag x 22.68kg**

## OTHER MIXES

- BUN00733172-W **Waffle Mix** - *For light, airy, sweet, crisp waffle.*  
**1 bag x 2.27kg**
- BUN00727464-W **Waffle Cone Mix** - *For crispy and tasty waffle cone.*  
**1 bag x 2.27kg**
- BUN00730326-W **Pancake Buttermilk Mix** - *Typical American style.*  
**1 bag x 2.27kg**
- BUN01170000 **Superblend Raised Donut Mix** - *Original American donut.*  
**1 bag x 22.68kg**

## SPECIALTY PRODUCTS - FRUITS & FRYING OIL

- BUN01117367 **Apple Filling (Cubes)** - *Nice crunch with mild cinnamon taste.*  
**1 pail x 16.33kg**
- BUN01117333 **Apple Filling (Slice)** - *Even slice with mild cinnamon taste.*  
**1 pail x 8.16kg**
- BUN002335598-Indent **DDA Shortening** - *High smoking point. Highly recommend for donut frying.*  
**1 box x 22.68kg**





## Superblend Raised Donut Mix

1st stage	Donut Mix	1000g
	Water	475g
	Yeast (gold)	13g

*Blend 1 minutes on 1st speed then 12-15 minutes on 2nd speed. Dough temperature: 26 - 27°C  
Fermentation time: 45 minutes  
Dough thickness: 6 mm  
Intermediate proof: 15 minutes  
Final proof time: 35 minutes  
Frying temperature: 191°C*



## Pancake Buttermilk Mix

1st stage	Pancake Mix	500g
	Water	570g
Optional	Sugar	10 - 15g

*Place water in bowl then add in the pancake mix and sugar.  
Mix for 15 seconds on low speed using wire whip.  
Scrape bowl.  
Mix for another 30 seconds on low speed*

*\* Do not overmix. Batter should be slightly lumpy.  
Let the batter rest for about 10 minutes.  
Cook the batter on greased pan.*



## Waffle Mix

1st stage	Waffle Mix	454g
	Water	454 - 510g

*Place water in bowl then add in the waffle mix.  
Mix for 15 seconds on low speed using wire whip.  
Scrape bowl.  
Mix for another 30 seconds on low speed.*

*\* Do not overmix. Batter should be slightly lumpy.*





**new**

## Baker's Request Red Velvet Cake Mix

- 1st stage**    Cake Mix        1000g  
                   Water             240g  
*Mix 3 minutes on low speed.*
- 2nd stage**    Water             220g  
*Mix 1 minute on low speed, scrape bowl.  
 Mix 2 minutes on medium speed.*
- 3rd stage**    Water             200g  
                   Vegetable Oil    118g  
*Mix 1 minute on low speed, scrape bowl.  
 Mix 2 minutes on low speed.  
 Bake at 185°C - 190°C.  
 \* Sheet Cake - Bake at 175°C for 40-50 minutes.  
 \* Loaf Cake - Bake at 180°C for 30-35 minutes.*



## Baker's Request Carrot Cake Mix

- 1st stage**    Cake Mix        1000g  
                   Water             300g  
*Mix 1 minute on low speed.  
 Mix 2 minutes on medium speed.*
- 2nd stage**    Water             175g  
                   Vegetable Oil    200g  
*Mix 1 minute on low speed, scrape bowl.  
 Mix 2 minutes on low speed.*
- Optional**    Walnuts            87.5g  
                   Pineapple (diced) 100g  
                   Raisin (presoaked) 50g  
*After final mixing stage, add walnuts, pineapple,  
 raisin then mix well.  
 Bake at 185°C - 190°C.*



## Fudgie Brownie Mix

- 1st stage**    Brownie Mix      1000g  
                   Hot Water (50°C) 250g  
*Add in the water slowly and mix for 1 minute on  
 medium speed, scrape bowl.*
- Optional**    Chocolate Chips    100g  
                   Chopped Walnuts    100g  
*Add in any chocolate chips or chopped nuts and  
 mix for another 1 minute on slow speed,  
 Bake 175°C for 30 - 35 minutes.*
- \*For chewy-brownie: replace 41.5g water with  
 83.1g corn syrup  
 \*For cake-type brownie: replace 41.5g water  
 with 41.5g whole eggs*