



NEW

FAST &  
EASY



MIXES  
FOR

AMERICAN  
CAKES



&  
PASTRIES





## Carrot Cream Cheese Slice

### Carrot Cake

#### Ingredients A

Baker's Request Carrot Cake Mix	1135g
Water	550g
Vegetable Oil	230g
Ground Almond	200g

#### Ingredients B

Carrots, shredded	500g
Pineapples, chopped	200g
Brown raisins	150g
Walnut, chopped & toasted	150g

#### Working Method:

- 1) Mix all ingredients A with flat beater on low speed for 1 minute then on medium for 4 minutes.
- 2) Fold in ingredients B.
- 3) Pour batter into rectangular cake tin, bake at 180°C for 45-60 minutes.

### Cream Cheese Frosting

Cream Cheese	500g
Whipping Cream	200g
Icing Sugar	150g
Lemon Zest	1 nos
Lemon Juice	1 nos

#### Working Method:

- 1) Paddle cream cheese and icing sugar till smooth.
- 2) Add in lemon zest, lemon juice and whipping cream, beat till smooth and creamy.
- 3) Spread frosting on top of cake. Use remaining frosting to pipe carrot on top of each slice cake.



## Baker's Request Whoopie Pie

### Whoopie Batter

#### Ingredients A

Baker's Request Red Velvet Cake Mix	1000g
Water	300g
Oil	150g

#### Ingredients B

Water	200g
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#### Working Method A:

- 1) Mix all ingredients with flat beater on low speed for 1 minute then on medium for 4 minutes.
- 2) Reduce to low speed for 1 minute and add ingredients B.
- 3) Pipe the batter on the silpat, bake at 180°C for 35-45 minutes.

### Cream Cheese Frosting

Cream Cheese	500g
Whipping Cream	200g
Icing Sugar	150g
Lemon Zest	1 nos
Lemon Juice	1 nos

#### Working Method:

- 1) Paddle cream cheese and icing sugar till smooth.
- 2) Add in lemon zest, lemon juice and whipping cream, beat till smooth and creamy.
- 3) Pipe cream cheese on one whoopie and roll onto chopped pistachio. Sandwich it with the other whoopie.



## Pandan Gula Melaka Cake

### Cake Batter

#### Ingredients A

Baker's Request Yellow Cake Mix	1135g
Water	100g
Coconut Cream	400g
Oil	150g
Pandan Essence	20g

#### Ingredients B

Water	200g
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#### Working Method A:

- 1) Mix all ingredients with flat beater on low speed for 1 minute then on medium for 4 minutes.
- 2) Reduce to low speed for 1 minute and add ingredients B.
- 3) Scale batter to mould, bake at 180°C for 50-55 minutes.

### Gula Melaka Frosting

Gula Melaka	200g
Water	50g
Egg White	240g
Cold Butter	500g

### Gula Melaka Syrup

Gula Melaka	150g
Water	50g

#### Working Method:

- 1) Boil gula melaka and water to 120°C.
- 2) Whisk egg white and add in the hot gula melaka syrup slowly, then continue whisk till stiff consistency.
- 3) Add in cold butter and whip till creamy.
- 4) Torte cake and apply gula melaka frosting.
- 5) Coat the cake surface with gula melaka frosting and drizzle the gula melaka syrup.

**PASTRY PRO SDN. BHD.** 273494-K (A wholly owned subsidiary of Growth Concept Sdn Bhd)

**KEPONG** 8, Jalan 3/37A, Industrial Area, Taman Bukit Maluri, Kepong, 52100 Kuala Lumpur, Malaysia.  
tel +603 6272 1155 fax +603 6272 1188 / 1158 email [marketing@pastrypro.com.my](mailto:marketing@pastrypro.com.my)

**PUCHONG** No. 8, Jalan Bandar 20, Pusat Bandar Puchong, 47160 Puchong, Selangor.  
tel +603 8080 9236



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## Pandan Coconut Chiffon Cake

### Ingredients A:

Dawn Richcreme Base	800g
Egg Yolks	240g
Pandan Paste	15g
Coconut Milk	240g
Water	200g
Vegetable Oil	200g

### Ingredients B:

Castor Sugar	50g
Egg Whites	480g

### Working Method:

- 1) Mix all ingredients A with flat beater on low speed for 1 minute then on medium for 3 minutes. Scrape down and 1 minute on medium speed. Set aside.
- 2) Whisk ingredients B till medium peak. Fold the pandan coconut batter into egg white very gently.
- 3) Pour into chiffon mould, bake at 190°C (bottom heat) and 160°C (top heat) for 20 minutes.
- 4) Reduce bottom heat to 180°C and continue to bake for 30-40 minutes.



## Red Velvet Mix

### 1st stage

Baker's Request Red Velvet Cake Mix	1000g
Water	300g

Mix 1 minute on low speed

Mix 2 minute on medium speed

### 2nd stage

Water	175g
Vegetable Oil	120g

Mix 1 minute on low speed, scrape bowl

Mix 2 minute on low speed

Pour into waffle iron and bake it at 190°C for 4 minutes



## American Waffle Mix

Dawn Instant Waffle Mix	400g
Water	500g
Vegetable Carbon Black Powder	6g
Hot Water	50g
White Sesame Seed	100g

### Working Method:

1. Mix together waffle mix and water for 2 minutes until smooth.
2. Mix together the vegetable carbon black powder & hot water. Then add it into the batter.
3. Pour batter into waffle iron. Sprinkle the white sesame seed on top of it and bake at 190°C for 3 to 4 minutes.

### Lemon Cream

Gelatine Powder (150 bloom)	18g
Water	110g
Les Vergers Boiron Lemon Puree	270g
Castor Sugar	300g
Eggs	300g
Butter	440g

### Working Method:

1. Dissolve the gelatin in the water and set aside.
2. Whisk together the sugar & eggs, set aside. Boil the lemon puree and pour over the egg mixture.
3. Return to heat & cook until 85°C. Remove from heat & add in gelatin mass.
4. Blend & add the butter little by little until smooth. Set aside in chiller under ready to use.

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

## 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 13.61 kg**
- BUN01117234 **Richcreme Base Chocolate** - *Add water, eggs, oil.*  
**1 bag x 13.61 kg**
- BUN01188326 **Double Dutch Chocolate Creme Cake Base** - *Add water, eggs, oil.*  
**1 bag x 22.68 kg**

## OTHER MIXES

- BUN00733172-W **Instant Waffle Mix** - *For light, airy, sweet, crisp waffle.*  
**1 ctn x 6 pkt x 2.27 kg**
- BUN00727464-W **Waffle Cone Mix** - *For crispy and tasty waffle cone.*  
**1 ctn x 6 pkt x 2.27 kg**
- BUN00730326-W **R&H Pancake Mix** - *Typical American style.*  
**1 ctn x 6 pkt x 2.27 kg**



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