



CREDI[®] SOFTCAKE ALFARROBA

CREDI[®] SOFTCAKE CAROB

- Resent a dark colour with an excellent carob taste
- Soft texture with a resistant crumb
- Easy to slice, handle and suitable for fillings
- Great versatility to produce various types of recipes

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CREDI® SOFTCAKE ALFARROBA

Complete powder product with Carob flour (locust bean meal), to produce various types of Cakes, Cupcakes, Cookies and Swiss rolls, among many other ideas.

Carob or Locust bean has taken a prominent place in the food industry. Its taste resembles that of cocoa and chocolate. Carob meal has a lower saturated fat content compared to chocolate powder. The nutritional properties of the carob and the naturally sweetened flavor have made carob meal a useful and enjoyable food.

With CREDI® SOFTCAKE ALFARROBA and some imagination, you can elaborate a wide variety of carob cakes!



RECIPE:

	Cakes (round or tray), Muffins	Swiss Rolls or shallow trays
CREDI® SOFTCAKE ALFARROBA	1.000 g	1.000 g
Eggs	350 g	400 g
Vegetable Oil	300 g	300 g
Water	± 225 g	± 290 g

Note: Credi Softcake 1 kg: Standard recipe for a tray with 30 x 30 x 4 cm.

FILLING:

CRELINE: UHT whipping non-dairy mix.
Whip Crelina to obtain a firm texture.

PROCEDURE:

Mix all the ingredients with beater at low speed during ± 4 minutes.

Cakes in round pans or large trays: Fill the pans or trays previously greased with a release agent: CREFINO spray or E60.

Baking: Large cakes in round pans or trays: ± 170 / 180 °C during ± 45 min.

Remove the cakes from the pan once cooled.

Cupcakes or muffins: ± 220 °C during ± 15 / 20 minutes.

Swiss rolls or shallow trays: Fill the trays previously covered with sulphur paper or siliconized paper.

Baking: ± 220 °C during ± 8 minutes.

Remove from the trays, add a filling and roll.

