



**CREDIN®**

## CREDI® SOFTCAKE LIMÃO / LEMON

- Aromatic cakes with a delicious and fresh lemon flavor
- Soft and moist crumb with a firm texture
- Great versatility to prepare multiple recipes



[WWW.CREDIN.PT](http://WWW.CREDIN.PT)



# CREDI® SOFTCAKE LIMÃO / LEMON

Complete powder product with lemon flavor and juice to produce various types of Lemon Cakes, Cupcakes, Swiss Rolls and Cookies.

*Lemons are produced in the Iberian Peninsula all year round, meaning that, the fruit production happens naturally without ceasing.  
With CREDI® SOFTCAKE LEMON you can also present everyday to your customers, cakes with fantastic lemon taste.*

Credi® Softcake Lemon contains fruit nuggets with lemon juice.



RECIPE:	Cakes (round or tray), Cupcakes and Muffins	Swiss Rolls or shallow trays	Cookies
<b>CREDI® SOFTCAKE LIMÃO/ LEMON</b>	<b>1.000 g</b>	<b>1.000 g</b>	<b>1.000 g</b>
Eggs	320 g	360 g	100 g
Vegetable Oil	270 g	270 g	---
Water	200 g	230 g	---
Margarine <b>CREDIN MASSAS / CAKE</b> or <b>CREDIN BOLO-REI</b>	---	---	300 g



Cakes, Cupcakes and Muffins	Swiss Rolls or shallow trays	Cookies
Mix all the ingredients with beater at low speed during ± 4 minutes, to obtain a homogeneous dough.		
Fill the pans or trays previously greased with the release agent CREFINO spray: • Rectangular pans (500g): 350 g of dough; • Round (Ø 18 cm) with hole; 550 g; • Cupcakes / Muffins: 80 g Baking: • Rectangular and Round: ± 180 °C, ± 40 / 45 minutes. • Tarts: ± 180 °C, ± 30 minutes. • Cupcakes / Muffins: ± 220 °C, ± 18 / 20 minutes.	Fill the trays previously lined with lined with baking or silicone baking paper. Baking: ± 230 °C (deck oven) during ± 8 min. After cooling remove from the tray and fill with an RTU custard cream CREDICREM LIMÃO / LEMON. Roll with the help of the paper and make the final decoration.	Remove the dough from the bowl and roll it out. Divide it in small portions of ± 30 g and form small balls. Deposit the pieces in trays previously lined with baking / silicone paper or previously greased with release agent CREFINO spray. Baking: ± 230 °C ± 8 minutes. Recipe yield: ± 52 cookies.

