



Profit Bake

# **Profit Bake: Elevating Bakeries with Science-Driven Solutions**

Where Science Innovates & Profits Elevate

Mixing Instructions



## RED VELVET CAKE – BATCH CHART (g)

Ingredient	1 kg	5 kg	22.68 kg (full bag)	Formula %	Baker's %
Base Mix	561.8	2,809.0	22,680.0	56.18%	100.00%
Eggs	112.5	562.5	4,540.0	11.25%	20.01%
Oil	157.3	786.5	6,350.0	15.73%	28.00%
Water	168.4	842.0	6,800.0	16.84%	30.00%
Total	1,000.0	5,000.0	40,370.0	100.00%	178.01%

### Mixing Instructions

1. Ensure the water temperature is **3-5°C (37.4-41°F)** before starting the mixing process.
2. Combine CAKE BASE, EGGS, and 1/2 the WATER; mix for 1 minute on low speed, then 3 minutes on medium speed.
3. Add remaining WATER and OIL; mix for 1 minute on low speed.
4. Scrape down; mix another 2 minutes on low speed.
5. Ensure the batter temperature does not exceed **18-22°C (64.4-71.6°F)** before baking.
6. Deposit into prepared pans.
7. Garnish as desired.

## CHOCOLATE CAKE – BATCH CHART (g)

Ingredient	1 kg	5 kg	22.68 kg (full bag)	Formula %	Baker's %
Base Mix	533.3	2,666.5	22,680.0	53.33%	100.00%
Eggs	186.7	933.5	7,938.0	18.67%	35.00%
Oil	160.0	800.0	6,800.0	16.00%	30.00%
Water	120.0	600.0	5,103.0	12.00%	22.50%
Total	1,000.0	5,000.0	42,521.0	100.00%	187.50%

### Mixing Instructions

1. Ensure the water temperature is **3-5°C (37.4-41°F)** before starting the mixing process.
2. Combine **CAKE BASE** and **EGGS**; mix for 1 minute on low speed, then 3 minutes on medium speed.
3. Add **OIL** and **WATER**; mix 1 minute more on low speed.
4. Scrape down; mix another 2 minutes on low speed.
5. Ensure the batter temperature does not exceed **18-22°C (64.4-71.6°F)** before baking.
6. Scoop or deposit batter into prepared pans.

## YELLOW CAKE – BATCH CHART (g)

Ingredient	1 kg	5 kg	22.68 kg (full bag)	Formula %	Baker's %
Base Mix	533.3	2,666.5	22,680.0	53.33%	100.00%
Eggs	186.7	933.5	7,938.0	18.67%	35.00%
Oil	160.0	800.0	6,800.0	16.00%	30.00%
Water	120.0	600.0	5,103.0	12.00%	22.50%
Total	1,000.0	5,000.0	42,521.0	100.00%	187.50%

### Mixing Instructions

1. Ensure the water temperature is **3-5°C** (37.4-41°F) before starting the mixing process.
2. Combine **CAKE BASE** and **EGGS**; mix for 1 minute on low speed, then 3 minutes on medium speed.
3. Add **OIL** and **WATER**; mix 1 minute more on low speed.
4. Scrape down; mix another 2 minutes on low speed.
5. Ensure the batter temperature does not exceed **18-22°C** (64.4-71.6°F) before baking.
6. Scoop or deposit batter into prepared pans.

# Baking Instructions

- **Rack Oven: Bake at 375-400°F (190-204°C) until done.**
- **Convection Oven: Bake at 325-350°F (163-177°C) until done.**

Note: Baking time will vary depending on the size and type of cake. Bake times will vary according to the deposit size, garnishes, and individual conditions.