

american crème cake ideas

Chocolate Macaroon Cake

- Make up macaroon (Beat 120g egg whites, add 120g coconut and 100g sugar mix for 1 minute. Add 25g plain flour and vanilla extract to flavour.)
- Make up American Chocolate Crème Cake Mix as per basic recipe (see reverse).
- Deposit 300g of American Chocolate Crème Cake batter into a greased ring cake tin, then pipe a ring of macaroon on top. Add another 300g of the Crème Cake batter on top and bake at 180°C (360°F) for approximately 40 minutes.
- Enrobe with 5th Avenue® White Icing and spin with 5th Avenue® Dark Chocolate Icing for a truly indulgent treat.



Raspberry & White Chocolate Muffins

- Make up American Crème Cake Mix as per basic recipe (see reverse).
- Fold 500g white chocolate pieces and 500g frozen raspberries into the batter over the last minute of mixing.
- Deposit 150g of batter into paper cases in mushroom muffin trays.
- Sprinkle top of muffin with streusel made by mixing American Soft Cookie Mix and cake margarine at a ratio of 50/50.
- Bake as per basic recipe.
- When cool, spin with Macphie 5th Avenue® White Icing.



Loaf Cakes

- For a wide range of loaf cakes and slices, make up American Crème Cake Mix/ American Chocolate Crème Cake Mix as per basic recipe (see reverse) and add chocolate chips, raisins, cherries, or any other fruits (approximately 1kg) and bake as per the basic recipe.
- Slice, serve and enjoy.



Spring Cup Cakes

- Make up American Crème Cake Mix and American Chocolate Crème Cake Mix as per basic recipe (see reverse).
- Deposit 65g of batter into paper cases.
- Bake as per basic recipe.
- When cool, beat 5th Avenue® White Icing coloured in pastel shades and cake margarine at a ratio of 50/50 and pipe on top.



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Multiseed Muffins

- Make up American Crème Cake Mix as per basic recipe (see below).
- Prior to baking, add 1kg of multiseed blend (oats, poppy, sesame and pumpkin seeds in equal quantities).
- Deposit 150g of batter into mushroom muffin trays and top with seeds.
- Bake as per basic recipe.



Chocolate Marble Cup Cakes

- Make up American Crème Cake Mix and American Chocolate Crème Cake Mix as per basic recipe (see below).
- Take equal amounts of each batter (65g total) and deposit into paper cases. Marble with a knife.
- Bake as per basic recipe and finish with 5th Avenue® Dark Chocolate Icing and white and milk chocolate curls.



Basic Recipes

American Crème/ American Chocolate Crème Cake Mix

American Crème Cake Mix	5.000kg
Whole Egg	1.800kg
Vegetable Oil	1.500kg
Water	1.100kg

Method:

- Add American Crème Cake Mix to egg in a bowl fitted with a beater.
- Beat for 1 minute on 1st speed and 3 minutes on 2nd speed.
- On 1st speed, add the oil (or melted butter, if used) and water and mix for 1 minute.
- Scrape down and continue mixing for a further 3 minutes on 1st speed.
- Suggested Scaling Weights:
 - a) 30" x 18" sheet - 5kg (11lb).
 - b) Small Loaf Cake - 300 g (10½oz)
- Baking Times:
 - a) 30" x 18" sheet - 40 minutes at 180°C (360°F)
 - b) Loaf Cake - 50 minutes at 180°C (360°F)
 - c) Cup Cake - 30 minutes at 195°C (380°F).

American Crème/ American Chocolate Crème Cake Concentrate

American Crème Cake Concentrate	5.000kg
Heat Treated Cake Flour	2.700kg
Caster Sugar	7.500kg
Whole Egg	5.500kg
Vegetable Oil	4.500kg
Water	3.300kg

Method:

- Blend American Crème Cake Concentrate, sugar and flour together in a machine bowl fitted with a beater.
- Add eggs to powder.
- Beat for 1 minute on 1st speed and 3 minutes on 2nd speed.
- On 1st speed, add the vegetable oil (or melted butter, if used) water mixture and Total 28.500 62 13 mix for 1 minute.
- Scrape down and continue mixing for a further 3 minutes on 1st speed.
- Suggested Scaling Weights:
 - 30" x 18" sheet - 5kg (11lb).
 - Small Loaf Cake - 300g (10½oz).
- Baking Times:
 - 30" x 18" sheet - 40 minutes at 180°C (360°F).
 - Loaf Cake - 50 minutes at 180°C (360°F).
 - Cup Cake - 30 minutes at 190°C (380°F).