



Our all-purpose creme cake bases

Deliciously adaptable products for all your bakery needs



Baker's Select

We know. We care. We can help.[®]

Dawn[®]

Bakery success starts here.[™]



Baker's Select Creme Cake Bases

We know your time is precious, your inventories need to be kept to a minimum and product reliability is key to your success. With this in mind our technical experts developed our versatile Creme Cake Bases range. Easy to use and incredibly tolerant, it's perfect for today's busy baker.

Dawn Foods' BAKER'S SELECT Creme Cake Bases range is the most versatile around – perfect for muffins, sheet cakes, loaf cakes, slices and more – you could just find you don't need to stock much else! Their tolerance and ease of use mean a great result every time, even for unskilled staff, and because they suspend inclusions and combine with other ingredients well, their potential is endless. Available in three popular flavours, Plain, Chocolate and Toffee.

Features

- Excellent textures
- Authentic flavours
- Great batter strength
- Superb quality
- Good volume

Benefits

- Moist and delicious
- Indulgent and satisfying
- Holds shape well and suspends inclusions
- Never fails to satisfy
- More cake for less batter

Basic Creme Cake Batter

RECIPE

- 1000g BAKER'S SELECT Creme Cake Base (any flavour)
- 350g Whole Egg
- 300g Vegetable Oil
- 225g Water

METHOD

Add egg to BAKER'S SELECT Creme Cake Base over 1 minute on slow speed. Mix for 3 minutes at second speed. Add oil and water over 1 minute on slow speed. Scrape down. Mix for a further 3 minutes on slow speed. If adding inclusions, add for the last 30 seconds of final mixing.

Seville Orange Towers

RECIPE

- 4000g BAKER'S SELECT Creme Cake Base - Plain made up as per bag instructions
- 200g DAWN® Orange Fruit Concentrate
- To finish
BAKER'S SELECT Vanilla Frosting or dairy cream
Cocoa Powder
Seville Orange Marmalade

METHOD

Add DAWN® Orange Fruit Concentrate to the batter 30 seconds before the end of mixing. Deposit into a baking tray 18"x30", bake at 180°C for 35 minutes. When cooled, cut out using a circular cutter and split in half horizontally. Pipe approximately 25g of BAKER'S SELECT Vanilla Frosting or dairy cream onto the top of the bottom half. Replace top, and dust with cocoa powder. Spread a small circle of Seville orange marmalade in the centre.



Black Forest Ring Cake

RECIPE

- 350g BAKER'S SELECT Creme Cake Base - Chocolate, made up as per bag instructions
- DAWN® Black Cherry Fruit Filling
- DAWN® Crumble Mix
- To finish
DAWN® Dark Chocolate Glossy Icing

METHOD

Scale 350g of Chocolate Creme Cake batter into a ring cake tin. Using a piping bag, inject approximately 4 deposits of DAWN® Black Cherry Fruit Filling onto the batter. Top with a generous sprinkling of DAWN® Crumble Mix. Bake at 180°C for approximately 35 minutes. When cooled spin with DAWN® Dark Chocolate Glossy Icing.



Product Code	Description	Pack
0.00780.199	BAKER'S SELECT Creme Cake Base - Plain	25kg
0.00800.723	BAKER'S SELECT Creme Cake Base - Plain	12.5kg
0.00796.732	BAKER'S SELECT Creme Cake Base - Chocolate	25kg
0.00800.715	BAKER'S SELECT Creme Cake Base - Chocolate	12.5kg
0.00828.866	BAKER'S SELECT Creme Cake Base - Toffee	12.5kg

Ask for details on our BAKER'S SELECT Frostings and our DAWN® Icings, Fruit Fillings and Fruit Concentrates.

BAKER'S SELECT is a brand of Dawn Foods.



For more information visit www.dawnfoods.co.uk

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