



Profit Bake

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

Where Science Innovates & Profits Elevate

Mixing Instructions



# Chocolate Cake Mix

Ingredient	Small Batch (5 lbs / 2.270 kg)	Large Batch (50 lbs)
Chocolate Cake Base	53.33% of 5 lbs = <b>2.6665 lbs</b> (1.210 kg)	53.33% of 50 lbs = <b>26.665 lbs</b> (12.106 kg)
Eggs	18.67% of 5 lbs = <b>0.9335 lbs</b> (0.423 kg)	18.67% of 50 lbs = <b>9.335 lbs</b> (4.235 kg)
Oil	16.00% of 5 lbs = <b>0.8 lbs</b> (0.363 kg)	16.00% of 50 lbs = <b>8 lbs</b> (3.628 kg)
Water	12.00% of 5 lbs = <b>0.6 lbs</b> (0.272 kg)	12.00% of 50 lbs = <b>6 lbs</b> (2.721 kg)

## 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.

# Red Velvet Cake Mix

Ingredient	Small Batch (5 lbs / 2.270 kg)	Large Batch (50 lbs)
Red Velvet Cake Base	53.33% of 5 lbs = <b>2.6665 lbs</b> (1.210 kg)	53.33% of 50 lbs = <b>26.665 lbs</b> (12.106 kg)
Eggs	18.67% of 5 lbs = <b>0.9335 lbs</b> (0.423 kg)	18.67% of 50 lbs = <b>9.335 lbs</b> (4.235 kg)
Oil	16.00% of 5 lbs = <b>0.8 lbs</b> (0.363 kg)	16.00% of 50 lbs = <b>8 lbs</b> (3.628 kg)
Water	12.00% of 5 lbs = <b>0.6 lbs</b> (0.272 kg)	12.00% of 50 lbs = <b>6 lbs</b> (2.721 kg)

## 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.

# Yellow Cake Mix

Ingredient	Small Batch (5 lbs / 2.270 kg)	Large Batch (50 lbs)
Yellow Cake Base	53.33% of 5 lbs = <b>2.6665 lbs</b> (1.210 kg)	53.33% of 50 lbs = <b>26.665 lbs</b> (12.106 kg)
Eggs	18.67% of 5 lbs = <b>0.9335 lbs</b> (0.423 kg)	18.67% of 50 lbs = <b>9.335 lbs</b> (4.235 kg)
Oil	16.00% of 5 lbs = <b>0.8 lbs</b> (0.363 kg)	16.00% of 50 lbs = <b>8 lbs</b> (3.628 kg)
Water	12.00% of 5 lbs = <b>0.6 lbs</b> (0.272 kg)	12.00% of 50 lbs = <b>6 lbs</b> (2.721 kg)

## 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.

### Percentages

Ingredient	Small Batch	Large Batch
Base	53.33%	53.33%
Eggs	18.67%	18.67%
Oil	16.00%	16.00%
Water	12.00%	12.00%