

Chiffon Cake



Chiffon Cake Application Recipe

Using Mauri Mamon Cake Mix Code 100

Ingredients:

Group 1

Mauri Mamon Cake Mix Code 100	500g
Whole Eggs	300g
Egg White	325g

Group 2

Corn Oil	50g
Coconut Milk	125g

Production method:

1. Mix **Group 1** ingredients for 1 minute at low speed.
2. Scrape down sides to ensure no lumps sticking to the bowl.
3. Change to high speed and mix for about 7 minutes.
4. Gradually add in **Group 2** and blend at slow speed for about 30s – 1 min.
5. Fill in 200g batter into a 12.5cm chiffon mould or 500g batter into a 17cm chiffon mould.
6. Bake at 180°C for about 30 – 35 min (12.5cm mould) and 35 – 40 min (for 17cm mould). Baking conditions vary depending on batter scaling weight and oven characteristics.
7. Remove from oven and invert the chiffon mould for cooling.
8. Once cooled, remove from mould.



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