

# Travel Cake

(Golden Cake Mix)



## Group A

Pinnacle Cake Margarine

Oil

Weight (gm)

250

80

## Group B

Golden Cake Mix

Weight (gm)

550

## Group C

Eggs

Water

Glycerine

Cocoa Powder

Weight (gm)

200

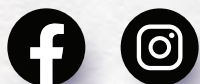
80

40

70

1. Using paddle, mix Group A at slow speed for 30 seconds.
2. At slow speed, add in group B and mix until well combined or about 30s – 1 min.
3. Add Group C within 2 minutes and further mix for 1 minutes at slow speed. Scrap bowl. Mix at medium speed for 2 minutes.
4. Fill half of the paper tray or baking tin with batter. Pipe in a layer of cream cheese and then top with batter again.
5. Bake at 170oC for 22 – 25 mins depending on oven characteristic.

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# Travel Cake

(Golden Cake Mix)



Cream Cheese  
Icing Sugar  
Eggs

## Weight (gm)

500  
150  
1 nos

1. Beat cream cheese and icing sugar until smooth.
2. Add in eggs and beat until well mixed.



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