



爱焙士马芬西点
蛋糕预拌粉



IREKS

爱焙士



... 操作方便

- 简便，快捷的操作
- 在基本面糊的基础上可以进一步添加其他配料使其产生多种变化 (如：葡萄干，坚果，水果，巧克力等)
- 蛋糕表面有典型的马芬蛋糕裂缝

基本配方

爱焙士马芬西点蛋糕预拌粉	1.000 kg
全蛋	0.350 kg
植物油	0.300 kg
水	0.275 l
总重	1.925 kg

搅拌时间：2-3分钟，中速
 烘焙温度：190°C，加入少量蒸汽
 烘焙时间：约22分钟

... 每个人口中的美味

- 保鲜期长
- 口感美味
- 含糖量更少，蛋糕依然芳香四溢

... easily prepared

- simple and quick processing
- permits many variations of the basic batter by adding further ingredients (e.g. raisins, nuts, fruit, chocolate, etc.)
- typical cracks on the surface

Basic recipe

GOLDEN MUFFIN L.S.	1.000 kg
Whole egg	0.350 kg
Vegetable oil	0.300 kg
Water	0.275 l
Total weight	1.925 kg

Mixing time: 2-3 mins, medium speed
 Baking temperature: 190°C, giving slight steam
 Baking time: approx. 22 mins

... and soon in everybody's mouth

- outstanding freshkeeping qualities
- delicious flavour
- less sweet, but still with a full aroma



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