



Angel Food Cake Roll

PRODUCT: Angel Food Cake Mix 13573

KG	G	INGREDIENTS	LB	OZ
10	0	Angel Food Cake Mix 13573	22	0
5	600	Cold Water	12	5
0	225	Frozen berries 225gr (8oz) per slab	0	8

EQUIPMENT:

- 4 speed upright mixer with whip attachment

PREPARATIONS:

1. Place cold water into mixing bowl, then add mix.
2. Mix for 1 minute on 1st speed, then 8 minutes on 2nd speed.
3. Scale 1250gr. (2Lb 12oz.) of batter onto a lined 18x26 baking tray. Spread batter evenly.
4. Take 225 gr (8 oz.) of crushed frozen berries and place evenly over top of batter.

OVEN TYPE:

- Rack Oven

BAKING:

- Bake at 176°C (350°F) for approx. 15 to 20 minutes.
Note: if using a convection oven, reduce temperature to 162°C (325°F)
 - Once baked, flip cake onto a clean sugared silicone sheet and remove the liner while cake is still warm. Then flip over cake to ensure dark side is up.
 - Spread approx. 340gr (12 oz.) of icing evenly over the cake.
 - Roll up cake length wise in a jelly roll form. Cut into desired sizes.

YIELD:

12 slabs

NOTE: These directions are to be used as a guide only. Changes may be made necessary to suit shop conditions or finished product standards.