

CAKE INGREDIENTS

Core Ingredients

FLOUR



Forms gluten for structure

- **Cake flour:** low protein content 7.5% to 8.5%
- **All purpose flour:** to support weight of cakes with high sugar and fat content

SUGAR



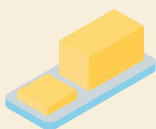
Contribute to tenderness, gives crust colour, improves shelf life and adds flavour

EGGS



Contribute to structure, creates good volume and texture

FATS



Minimise gluten formation in cake batter

BAKING POWDER



Aerates batter during mixing process and provides volume

LIQUID



Act as a solvent to combine dry ingredients and regulate consistency of batter

SALT



Bring out flavours from all the other ingredients

Anchor Products that go well with these:



Anchor Salted Butter



Anchor Whipping Cream



Anchor Unsalted Butter

Brought to you by:

