



APITO BUTTA VANILLA ESSENCE

OVERVIEW

A light brown colour with a vanilla flavour, an added 'buttery' note for a variety of cakes, sponges and icings.

USAGE

As needed, according to taste.

INGREDIENTS

Water, Humectant (1520), Vegetable Oil (antioxidant (307)), Natural Flavour, Vegetable Gums (413, 415), Milk Solids, Egg Yolk Powder, Salt, Antioxidant (300), Preservative (202)

PACKAGING

Code	Size	Type	Palletisation
447502	1 KG	Bottle	
447503	10 KG	Carton	
447504	5 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	292.00
Protein (g)	0.60
Fat (g)	3.90
Fat (of which saturates)(g)	0.70
Carbohydrate (g)	4.30
Carbohydrate (of which sugars)(g)	0.50
Dietary Fibre (g)	0.30
Sodium (mg)	305.00

METHOD

Group 1	
Ingredient	KG
Bakels Creme Cake Muffin Mix	2.000
Eggs	0.700
Water (variable)	0.450
Apito Butta Vanilla Flavouring Paste	0.075
Total Weight:	3.225
Group 2	
Ingredient	KG
Vegetable Oil	0.550
Total Weight:	0.550

DESCRIPTION

Rum Gugelhupf (Using Apito Butta Vanilla Flavouring paste) 1. Place Group 1 ingredients into mixing bowl. 2. Blend for approximately 1 minute on low speed. 3. Scrape down. 4. Mix on 2nd speed for 4 minutes. 5. Add Group 2 and blend on low speed until clear. 6. Grease Gugelhupf tins very heavily with butter/margarine. 7. Line tin with flaked almonds so that the flaked almonds stick to the butter/margarine. 8. Fill to just over ½ full with cake batter. 9. Oven temperature 175°C. 10. Dip in Rum Syrup Recipe No. 16603C whilst just warm, then drain.



STORAGE

Store below 25°C in clean, dry conditions and protected from direct sunlight.



SHELF LIFE

273 days



TYPE

Bottle



ALLERGENS

Contains: Egg and milk, May be present due to shared equipment: gluten, soy and sulphites



FINISHED PRODUCT

Cake, Muffin



BRANDS

Apito