

## Baking mixture – Instant crispy traybake mix

Article number: 301085

Powder – highly productive  
filling quantity: 500 g

Basic mixture for crispy florentines.

### Description

For Florentines, bee sting cakes and much more.

With our convenience products you buy professional high-quality products. The baking mixtures are produced of finest raw material in Germany.

All products are easy to process, taste delicious and are always a success.

Sealed plastic container in folding box. With instructions and recipe suggestions.  
The item is excluded from the exchange.



### Manual

**Florentines:** Dry-mix 500 g instant crispy traybake mix with 400 g flaked/chopped almonds, add mixture into small moulds and bake for approx. 8–10 minutes until golden-brown at 180°C top / bottom heat (160°C circulating air) in a preheated oven. After baking, leave the Florentines to cool slightly in the moulds.

Tip: The almonds can be replaced by muesli, dried fruit, raisins or other nuts, too.

**Bee sting cake:** Roll out your ready-prepared yeast dough, dampen with water, evenly scatter 100 g flaked almonds, followed by 125 g instant crispy traybake mix.

Leave the bee sting cake dough to rise and bake for approx. 25 minutes until golden-brown at 180°C top / bottom heat (160°C circulating air) in a pre-heated oven.

Store cool and dry!

### Ingredients

Sugar; glucose syrup; vegetable oil; WHOLE MILK powder; Emulsifier: SOYA lecithin (E322); flavouring

### Nutrition Facts

Nutritional value per	100 g
physiological energy value	2126 kJ / 507 kcal
fat	24.2 g
hereof saturated fatty acids	10.4 g
carbohydrates	71.7 g
hereof sugar	47.0 g
Fibres	0 g
protein	0.6 g
Natrium	0 g
salt	0 g