



**CHALKIDIKI  
FLOUR MILLS SA**



**QUALITY CONTROL LABORATORY**  
*traditional quality*

## Greek Vanilla Cake

|   | <b>Ingredients</b>          | <b>Quantity</b> |
|---|-----------------------------|-----------------|
| 1 | Flour <b>Ready Cake mix</b> | 1000 g          |
| 2 | Whole Eggs (fresh)          | 420 g           |
| 3 | Vegetable oil - sunflower   | 300 g           |
| 4 | Water                       | 300 g           |
|   | <b>TOTAL</b>                | <b>2020 g</b>   |



### **Nutrient content per 100 g cake:**

|                |                    |
|----------------|--------------------|
| Energy:        | 1481 kJ (354 kcal) |
| Protein:       | 8,2 g              |
| Carbonhydrate: | 54 g               |
| Fat:           | 12 g               |

## **PROCEDURE**

Use the mixing bowl with the scraper.

Place the "Ready cake mix" into the mixing bowl and slowly add the eggs, the oil and the water, at low speed.

Mix for two minutes at medium speed.

Put the dough in preferred size forms.

### **Trimming:**



Optionally, we can add bilberies(blueberries) up to 10 percent of the total weigh of the dough.

**Baking temperature:** 180°-190° C

**Baking time:** 20 - 25 minutes (approx.)