BAKELS

BAKERY INGREDIENTS SINCE 1904

Bakels product

VEGAN MULTIMIX

RECIPES AND INSPIRATION

Dont compromise

A NEW LIFESTYLE THAT IS HERE TO STAY

The fact that your customers prefer vegan food does not mean you need to compromise on quality. Especially not when it comes to food they eat just for enjoyment – like their favourite bakery goods.

More and more people around the world are choosing to go vegan – so many, in fact, that this trend has grown into a lifestle that is here to stay. Your more conscious customer therefore has higher demands on more sustainable alternatives. This growing awareness applies not only to the food and beverages market but also to home interior, fashion and beauty products.

Bakels Vegan Multimix Complete is a high quality, market–friendly cake mix based on our popular Bakels Multimix Cake Base. Not only is it delicious with its subtile vanilla flavour, it is also easy to use and only requires adding water and oil. The result? Good volume, fresh moist, even texture, and good shelf life.

Bakels Vegan Multimix Complete makes baking a wide range of soft cakes, muffins and pies quick and easy.

Don’t compromise. Choose Bakels Vegan Multimix Complete.

Why choose Vegan Multimix Complete?

- Good volume, fresh moist, even texture and good shelf life
- Versatile base for baking in all seasons
- Easy to use, just add water and oil
- Quality product that meets increasing demands for vegan bakery goods

CHOCOLATE BROWNIES

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	460 g
Oil	240 g
Cocoa	40 g
Aromatic Mocha flavouring	12 g

Decoration:
Bakels Choc Fudgice
Coconut flakes

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min.
Fill the baking cups 3/4.
Baking temp: approx. 160 °C
Baking time: approx. 30 min

CARAMEL BROWNIES

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	460 g
Oil	240 g
Aromatic American Cola flavouring	30 g

Decoration:
Bakels Toffee Fudgice, flavoured with Aromatic Maple Caramel flavouring
Cocoa nibs
Cocoa powder

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min.
Fill the baking cups 3/4.
Baking temp: approx. 160 °C
Baking time: approx. 30 min

SOFT GINGERBREAD CAKES

LINGONBERRIES

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	460 g
Oil	240 g
Lingonberries, frozen	140 g
Cinnamon	10 g
Cloves	5 g
Ginger	5 g

Decoration:
Bakels White Fudgice
Lingonberries

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min.
Add the frozen lingonberries.
Fill the baking cups 3/4.
Baking temp: approx. 160 °C
Baking time: approx. 20 min

GOLDEN SYRUP CUPCAKES

APPLE & CINNAMON

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	400 g
Oil	240 g
Golden syrup	220 g
Brown sugar	50 g

Filling:

Bakels Les Fruits Apple	500 g
Cinnamon	50 g

Shortcrust pastry:

Bakels Vegan Multimix	200 g
Margarine, vegan	100 g
Brown Sugar	70 g

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min.
Fill the baking cups. Top with Bakels Les Fruits Apple and cinnamon. Roll out the shortcrust pastry about 3 mm and cut out circles to cover the cakes.
Baking temp: approx. 160 °C
Baking time: approx. 30 min

CARDAMOM CAKE - BLUEBERRY

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	460 g
Oil	240 g
Cardamom	60 g
Aromatic Vanilla Extra flavouring	40 g
Bakels Les Fruits Blueberry	

Decoration:
Blueberry

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min.
Fill the baking cups halfway up, pipe with Bakels Les Fruits Blueberry and top up with extra Bakels Vegan Multimix.
Fill the baking cups 3/4.
Baking temp: approx. 160 °C
Baking time: approx. 25 min

CARROT CAKE

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	460 g
Oil	240 g
Shredded carrots	220 g
Cinnamon	20 g
Cardamom, ground	8 g
Ginger, ground	8 g

Decoration:
Bakels White Fudgice
Your favourite fruits/berries

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min.
Fill the baking cups 3/4.
Baking temp: approx. 160 °C
Baking time: approx. 20 min

PISTACHIO MUFFINS

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	460 g
Oil	240 g
Aromatic pistachio flavouring	65 g

Decoration:
Bakels Diamond Glaze Neutral
Pistachio nuts

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min.
Fill the baking cups 3/4.
Baking temp: approx. 160 °C
Baking time: approx. 25 min

PEANUT BUTTER MUFFINS

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	460 g
Oil	240 g
Peanut butter	150 g

Decoration:
Bakels White Fudgice, flavoured with peanut butter. Unsalted, chopped peanuts.

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min.
Fill the baking cups 3/4.
Baking temp: approx. 160 °C
Baking time: approx. 20 min

COCONUT AND BANANA CAKE

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	460 g
Oil	240 g
Coconut	100 g
Aromatic Banana flavouring	20 g

Decoration:
Bakels White Fudgice
Bakels Diamond Glaze Neutral
Banana
Coconut, grated or sliced

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min.
Fill the baking cups 3/4. Top with banana slices and sprinkle with coconut flakes.
Baking temp: approx. 160 °C
Baking time: approx. 35 min

COCONUT CAKE – PINEAPPLE

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	460 g
Oil	240 g
Coconut	100 g
Aromatic Coconut flavouring	20 g

FIllning:

Bakels Les Fruits Pineapple	500 g

Shortcrust pastry sprinkling:

Bakels Vegan Multimix	200 g
Margarine, vegan	100 g
Brown sugar	70 g

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min. Fill the baking cups halfway up, pipe the slices with Bakels Les Fruits Pineapple and top up with extra Bakels Vegan Multimix.
Fill the baking cups 3/4.
Baking temp: approx. 160 °C Baking time: approx. 35 min

LEMON CAKE

INGREDIENTS

Bakels Vegan Multimix	1000 g
Water	460 g
Oil	240 g
Aromatic Natural Lemon 223	30 g

Filling:
Bakels Creme Filling Lemon

Decoration:
Bakels White Fudgice

METHOD

Using a beater, beat all the ingredients together on slow speed for 1 min, scrape down and beat on second speed for 5–6 min.
Fill the baking cups 3/4.
Add a thin layer of Bakels Creme Filling Lemon.
Baking temp: approx. 160 °C
Baking time: approx. 20 min

FRUIT AND NUT BAR

INGREDIENTS

Bakels Vegan Multimix	250 g
Walnuts	150 g
Coconut	125 g
Water	115 g
Sliced almond	100 g
Dried apricots	100 g
Cranberries	75 g
Oil	60 g

Decoration:
Bakels Choc Fudgice
Almonds, roasted
Your favourite berries

METHOD

Using a beater, beat Bakels Vegan Multimix, water and oil on slow speed for 1 min and then beat on second speed for 4 min.
Add the rest of the ingredients.
Fill the baking tins according to your preferred size.
Baking temp: approx. 170 °C Baking time: approx. 35 min

BAKELS VEGAN MULTIMIX COMPLETE

Bakels Vegan Multimix Complete is a high quality, market–friendly, vegan cake mix based on our popular Bakels Multimix Cake Base.

It is delicious and has a subtile taste of vanilla. The base is very easy to use in baking since you only need to add water and oil. Gives the final product good volume, fresh moist, even texture and good shelf life. Bakels Vegan Multimix Complete makes baking a wide range of soft cakes, muffins and pies quick and easy.

Art no Vegan Multimix Complete **3723**

PRODUCT INFORMATION

Packaging:	12,5 kg bag	Storage:	Store dry and cool
Shelf life:	9 months	Allergenes:	Contains gluten (WHEAT)

Find more goodies here!

GIVE YOUR VEGAN BAKERY PRODUCTS THAT EXTRA TOUCH

Take your vegan bakery products to the next level. Bakels Sweden offers a number of vegan-friendly products that give your bakery goods that extra touch when it comes to flavour, appearance and quality.

BAKELS LES FRUITS 70%

Luxurious fruit fillings consisting of 70% of highest fruit quality. They come with natural flavour, colour and small chunks of fruit. Our fruit fillings are ready to use and are suitable for fillings in pies, muffins and gateaux, as well as for decorating, ice cream and mousses. All products in this series are bake-stable and excellent for freezing. Available fruit flavours are pear, strawberry, rhubarb, blueberry, raspberry, pineapple and apple.

BAKELS CREME FILLING LEMON

Smooth texture with a fresh lemon flavour, suitable for a wide range of applications. Ready to use, can be heated or baked. Decorate your bakery goods with Bakels Creme Filling Lemon either as piping gel or filling for macaroons.

BAKELS FUDGICE

Our Fudgice is an easy-to-handle topping with excellent keeping qualities and is available in three flavours: White, Toffee and Chocolate. This series is suitable for filling and decorating bakery goods such as gateaux, buns and doughnuts. Add water or vegan butter according to your own preferences to make a creamier fudge. The finished product sets with a non-stick surface.

WANT TO FIND OUT MORE ABOUT BAKELS PRODUCTS? CONTACT US.

PRODUCTS IN THE FOLDER

3723 Bakels Vegan Multimix Complete
6070 Aromatic Vanilla Extra
6680 Aromatic Coconut
6234 Aromatic Natural Lemon 223
6090 Aromatic American Cola
6092 Aromatic Maple Caramel
6030 Aromatic Mocha
6224 Aromatic Banana
6262 Aromatic Pistachio
5796 Bakels Toffee Fudgice
5797 Bakels White Fudgice
5798 Bakels Choc Fudgice SG
8807 Bakels Les Fruits 70% Pear
8808 Bakels Les Fruits 70% Strawberry
8809 Les Fruits 70% Rhubarb
8812 Bakels Les Fruits 70% Blueberry
8815 Bakels Les Fruits 70% Raspberry
8828 Bakels Les Fruits 70% Pineapple
8830 Bakels Les Fruits 70% Apple
8836 Bakels Creme Filling Lemon
3474 Bakels Diamond Glaze Neutral

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