



Bakels recipe series

**RECIPE INSPIRATION
VEGAN**



BAKELS

BAKERY INGREDIENTS SINCE 1904

Go vegan!

FROM REVOLUTIONARY TO A GIVEN CHOICE

The progressive trends of plant-based food has appeared in trend reports for several years. But plant-based alternatives have now shifted from a revolutionary choice to a more mainstream and given category.

The types of ingredients used in food and baking is in the spotlight more than ever, driven by an increased appreciation for environmental and health concerns.

The Innova Market Insights report “The Plant-Based Consumer 2022” shows that over the past years, consumers globally have become more positive toward plant-based alternatives for healthiness reasons. Nutrition and sustainability are playing a bigger role, as well as healthiness and “better for the planet”-arguments, which are the primary things the consumer considerate when they opt for 100% plant-based alternatives.

At Bakels we are proud to take this rising consumer demand seriously. Our product developers worldwide have done their best to put good vegan products on the market.

In this folder you will find a lot of yummy recipes created with our vegan products of the highest quality, which does not compromise with taste or appearance.





VEGAN CHOCOLATE & CARAMEL DREAM

INGREDIENTS

Bakels Vegan Cake Mix	950 g
Rapeseed oil	400 g
Water	400 g
Cocoa	50 g

Decoration

Bakels Chockex Premium Dark Vegan PF
 Bakels Dark Truffle Vegan PF
 Bakels Vegan Caramel

METHOD

Mix all ingredients with a ving on low speed. Scrape down the edges and mix for 6 minutes on medium speed. Fill the desired form almost up to the edge. Bake at 180°C for approximately 25 minutes.

Dip the pieces in Chockex Dark Vegan decorated with Dark Truffle Vegan, Vegan Caramel & flake salt.

PRODUCTS USED

Bakels Vegan Cake Mix **383240**
 Bakels Chockex Premium Dark Vegan PF **521511**
 Bakels Dark Truffle Vegan PF **538101**
 Bakels Vegan Caramel **471610**



VEGAN CHOCOLATE CONFECTIONERY

INGREDIENTS

Bakels Vegan Cake Mix	950 g
Rapeseed oil	400 g
Water	400 g
Cocoa	50 g

Decoration

Bakels Chockex Premium Dark Vegan PF
 Bakels Choc Fudgice

METHOD

Mix all the ingredients with a ving on low speed. Scrape down the edges and mix for 6 minutes on medium speed. Fill the form almost to the edge. Bake at 180°C for approximately 25 minutes.

Dip the cakes in melted Chockex Dark Vegan och decorate with Choc Fudgice och Chockex Dark Vegan.

PRODUCTS USED

Bakels Vegan Cake Mix **383240**
 Bakels Chockex Premium Dark Vegan PF **521511**
 Bakels Choc Fudgice **579810**



VEGAN CHOCOLATE MUFFIN

INGREDIENTS

Bakels Vegan Cake Mix	950 g
Rapeseed oil	400 g
Water	400 g
Cocoa	50 g

Decoration

Bakels Dark Truffle Vegan PF
 Bakels Chockex Dark Premium
 Bakels Vegan Caramel
 Bakels Vegansk Meringue

METHOD

Mix all ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed. Fill the form almost to the edge. Bake at 180°C for approximately 35 minutes.

Fill the muffins with Dark Truffle Vegan. Decorate as desired.

PRODUCTS USED

Bakels Vegan Cake Mix **383240**
 Bakels Dark Truffle Vegan PF **538101**
 Bakels Chockex Premium Dark Vegan PF **521511**
 Bakels Vegan Caramel **471610**
 Bakels Vegan Merengue

VEGAN LEMON MUFFIN

INGREDIENTS

Bakels Vegan Cake Mix	1000 g
Rapeseed oil	400 g
Water	400 g
Aromatic Vanilla Extra	40 g

Filling

Bakels Creme Filling Lemon

METHOD

Mix all ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed. Fill the form almost to the edge. Bake at 180°C for approximately 35 minutes.

Fill the muffins with Creme Filling Lemon. Decorate as desired.

PRODUCTS USED

Bakels Vegan Cake Mix **383240**
 Aromatic Vanilla Extra **607013**
 Bakels Creme Filling Lemon **883610**





VEGAN CHOCOLATE MOUSSE CAKE

INGREDIENTS

Bakels Vegan Cake Mix	1000 g
Rapeseed oil	400 g
Water	400 g
Aromatic Vanilla Extra	40 g

Mousse

Bakels Fond Royale Vegan	200 g
Water	500 g
Bakels Dark Truffle Vegan PF	200 g
Vegan Cream	250 g

Fyllning & Dekoration

Bakels Les Fruits Blueberry	150 g
Bakels Chockex Premium Dark Vegan PF	
Bakels Diamond Glaze Neutral	
Aromatic Natural Citrus	

PRODUCTS USED

Bakels Vegan Cake Mix **383240**
 Aromatic Vanilla Extra **607013**
 Bakels Les Fruits Blueberry **881210**
 Bakels Chockex Premium Dark Vegan PF **521511**
 Bakels Diamond Glaze Neutral **347410**
 Aromatic Natural Citrus **639712**
 Bakels Truffle Vegan PF **538101**
 Bakels Fond Royale Vegan

METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed. Fill the desired shape/ring almost up to the edge. Bake at 180°C for approximately 50 minutes.

Divide the cake bases into two layers. Spread about 150 g Les Fruits Blueberry on the first layer. Place the cake in a ring with a plastic strip. Cut out a smaller ring of the second layer and place it in the middle.

Mousse:
 Whisk Fond Royale Vegan and water until slightly thickened.
 Melt Dark Truffle Vegan and mix it well together. Add whipped vegan cream and blend.

Pipe the mousse up to the edge of the ring. Freeze the cake. Decorate as desired.



VEGAN CHOCOLATE CAKE

INGREDIENTS

Bakels Vegan Cake Mix	950 g
Rapeseed oil	400 g
Water	400 g
Cocoa	50 g

Filling

Bakels Les Fruits Blueberry	150 g
Bakels Dark Truffle Vegan PF	

Decoration

Bakels Chockex Premium Dark Vegan PF
Bakels Dark Truffle Vegan PF



METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed. Fill the desired shape/ring almost up to the edge. Bake at 180°C for approximately 50 minutes.

Divide the bottoms into three layers. Spread about 150 g Les Fruits Blueberry on the first layer. Put on the second layer and spread whipped Dark Truffle Vegan.

Put on the third layer and spread the whole cake with melted Dark Truffle Vegan. Decorate as desired.

PRODUCTS USED

Bakels Vegan Cake Mix **383240**
 Bakels Chockex Premium Dark Vegan PF **521511**
 Bakels Dark Truffle Vegan PF **538101**
 Bakels Les Fruits Blueberry **881210**





VEGAN STRAWBERRY CAKE

INGREDIENTS

Bakels Vegan Cake Mix	1000 g
Rapeseed oil	400 g
Water	400 g
Aromatic Vanilla Extra	40 g

Filling & Decoration

Bakels Les Fruits Strawberry
Bakels Specolus Crumb

METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed.

Fill the mold/ring almost to the edge.

Pipe a circle with Les Fruits Strawberry.

Bake at 180°C for approximately 45 minutes.

Decorate as desired.

PRODUCTS USED

Bakels Vegan Cake Mix	383240
Aromatic Vanilla Extra	607013
Bakels Les Fruits Strawberry	880810
Bakels Specolus Crumb	378210



VEGAN CARROT CAKE

INGREDIENTS

Bakels Vegan Cake Mix	1000 g
Rapeseed oil	400 g
Water	400 g
Ginger	4 g
Cardamom, ground	6 g
Cinnamon	10 g
Carrots (grated)	360 g

Decoration

Vegan butter	500 g
Vegan cream cheese	100 g
Bakels White Fudgice	200 g
Icing sugar	100 g
Aromatic Lemon Natural Flavour	75 g
Bakels Creme Filling Lemon	100 g

METHOD

Mix all the ingredients, except the carrots, with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed.

Add the carrots and mix for 1 minute on low speed.

Fill the desired shape/mold almost up to the edge.

Bake at 180°C for approximately 50 minutes.

Decorate as desired.

PRODUCTS USED

Bakels Vegan Cake Mix	383240
Bakels White Fudgice	579710
Aromatic Lemon Natural Flavour	623214
Bakels Creme Filling Lemon	883610

*Decorate with our
Pettinice Premium
Sugar Paste!*



VEGAN CHOCOLATE MOCCA CAKE

INGREDIENTS

Bakels Vegan Cake Mix	950 g
Rapeseed oil	450 g
Water	450 g
Cocoa	50 g

Decoration

Bakels Dark Truffle Vegan PF
Aromatic Spanish Mocha flavour
Bakels Chockex Dark Premium Vegan PF
Grated coconut

METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed.

Fill the form almost to the edge.

Bake at 180°C for approximately 45 minutes.

Melt Dark Truffle Vegan and add Spanish Mocha Flavour. Spread on top.

Decorate with grated coconut and decoration made of Chockex Dark Vegan.

PRODUCTS USED

Bakels Vegan Cake Mix **383240**

Bakels Dark Truffle Vegan PF **538101**

Aromatic Spanish Mocha **616015**

Bakels Chockex Premium Dark Vegan PF **521511**





VEGAN SWISS ROLL

INGREDIENTS

Bakels Vegan Cake Mix	1000 g
Water	400 g
Aromatic Vanilla Extra	20 g

Filling

Bakels Les Fruits Apple
Cinnamon
Vegan cream

METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed. Pour the batter onto a baking sheet. Bake at 240°C for approximately 5 minutes with 3 seconds steam.

Spread Les Fruits Apple and sprinkle with cinnamon. Spread the vegan cream and roll the cake. Decorate as desired.

PRODUCTS USED

Bakels Vegan Cake Mix **383240**
Aromatic Vanilla Extra **607013**
Bakels Les Fruits Apple **883010**

VEGAN CHOCOLATE SWISS ROLL

INGREDIENTS

Bakels Vegan Cake Mix	1000 g
Water	400 g
Cocoa	40 g
Aromatic Vanilla Extra	20 g

Filling

Bakels Les Fruits Blueberry
Vegan cream

METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed. Pour the batter onto a baking sheet. Bake at 240°C for approximately 5 minutes with 3 seconds steam.

Spread Les Fruits Blueberry. Spread the vegan cream and roll the cake. Decorate as desired.

PRODUCTS USED

Bakels Vegan Cake Mix **383240**
Aromatic Vanilla Extra **607013**
Bakels Les Fruits Blueberry **881210**



VEGAN APPLE & LEMON CAKE

INGREDIENTS

Bakels Vegan Cake Mix	1000 g
Rapeseed oil	400 g
Water	400 g

Filling

Bakels White Fudgice	300 g
Bakels Creme Filling Lemon	100 g
Bakels Les Fruits Apple	150 g

Decoration

Bakels Pettinice Premium White
Bakels Pettinice Premium Yellow
Bakels Pettinice Premium Green

PRODUCTS USED

Bakels Vegan Cake Mix	383240
Bakels Les Fruits Apple	883010
Bakels White Fudgice	579710
Bakels Creme Filling Lemon	883610
Bakels Pettinice Premium White	427013
Bakels Pettinice Premium Yellow	427514
Bakels Pettinice Premium Green	427911



METHOD

Mix all the ingredients with a wing on low speed. Scrape down the edges and mix for 6 minutes on medium speed. Fill the desired shape/ring almost up to the edge. Bake at 180°C for approximately 50 minutes.

Filling: Whisk White Fudgice och Creme Filling Lemon.

Divide the bottoms into three layers. Spread Les Fruits Apple on the first layer. Spread the second bottom with the filling, put on the third bottom and cover the whole cake with the filling.

Roll down Pettinice to 2,7 mm thick and cover the cake. Decorate as desired.

VISIT OUR WEBSITE
FOR MORE INSPIRATION

WWW.BAKELSSWEDEN.SE



 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

+46 (0)31 755 35 00 | info@bakelssweden.se | www.bakelssweden.se | [@bakels.sweden](https://www.instagram.com/bakels.sweden)