

# Winsto Cake

Concentrate for  
smooth cake production



# One solution with many opportunities

Winsto Cake is a powder concentrate with the best possible blend of baking powder and emulsifier. It is tailored for **in-store bakeries, semi-industrial bakeries** and **bakeshops** using scratch ingredients and wanting full control of the recipe. Expect a soft, moist and a clean cutting crumb, added quality and good value for money.

Winsto Cake also makes it easier to adjust or create new recipes in the continuous work to meet different needs and market trends. Let the flexibility increase the possibilities for more sales and growing markets.

## Applications

**Winsto Cake** is for baking of all sort of soft cakes in endless variations. For example Swiss rolls, layer cakes, muffins, pound cakes and bar cakes.



## Advantages in production

- Replaces up to five ingredients.
- Convenient addition of only one product.
- Enables the All-in-method, which shorten mixing time.
- Suitable for large scale production and automatic dosage system.
- Easy to combine with other dry ingredients.
- No preparatory steps needed.

## Advantages in application

- Boosts volume and gives a very fine structure.
- Gives a light and porous crumb and prolongs freshness.
- Increases softness and retain moisture.
- Excellent eating experience.
- Consistent quality time after time – by making the batter more tolerant and flexible during the production process.

### Usage

*Enables the all-in-one method.*

### Dosage

*2-3% of batter weight.*

### Storage

*Dry and >25 °C.  
> 65% relative humidity.*

### Package

*15 kg bag.*

# Banana Nut Bread

Ingredients	Weight	Total %
Sugar	2 050	14,2
Fresh banana	3 000	20,7
Salt	75	0,5
Whole eggs	1 600	11,0
Banana flavour (6220)	210	1,4
Baking syrup (6970)	850	5,9
Water	750	5,2
Bread Wheat flour	1 600	11,0
Pastry Wheat flour	1 600	11,0
Sodium bicarbonate	25	0,2
Winsto (2271)	450	3,1
Dorothy (2960)	255	1,8
Veg. oil	900	6,2
Pecans or walnuts	1 120	7,7
	14 485	100,0

## Method

1. Place all first stage ingredients into the bowl and mix in first speed for 2 minutes.
2. Add second stage ingredients while mixing in same speed. Mix smooth.
3. Add third stage ingredients and mix in first speed until smooth.
4. Add veg. oil slowly in first speed mix until the oil is fully incorporated and the batter is homogenous.
5. Add nuts and mix for 20 seconds. Blend by hand if needed.
6. Pure 475 gram into greased pans.

**Gravity:** 950

**Batter temp:** 21 °C

**Baking time:** 55 min

**Baking temp:** 175 °C





# Lemon Muffins

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## Ingredients

	Weight	Total %
Whole eggs	950	22,3
Sugar	700	16,5
Water (cold tap)	330	7,8
Wheat flour	1050	24,7
Winsto (2271)	130	3,1
Veg. oil	850	20,0
Baking syrup (6970)	200	4,7
Lemon flavour (6400)	45	1,1
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	4 255	100,0

## Method

1. Use a mixing bowl and paddle.
2. Place all liquids into the bowl. Followed by the dry ingredients.
3. Mix 4 minutes in slow speed until the batter becomes homogenous.

<b>Gravity:</b>	960-990
<b>Batter temp:</b>	24 °C
<b>Baking time:</b>	20 min
<b>Baking temp</b>	210 >180 °C

## TIPS!

*Top with a light meringue or butter-cream flavoured with lemon.*

# Dream Swiss Roll

## Ingredients

	Weight	Total %
Whole eggs	650	25,2
Sugar	670	25,9
Wheat starch	50	1,9
Wheat flour	670	25,9
Glutenal (4460)	60	2,3
Winsto (2271)	80	3,1
Water (cold tap)	350	13,5
Lemon flavour (6400)	35	1,4
Purple colour (6527)	20	0,8
	<hr/> 2 585	<hr/> 100,0

## Method

1. Use a mixing bowl and beater.
2. Place all liquids into the bowl. Followed by the dry ingredients.
3. Mix 1 minute in slow speed. Mix another 6 minutes in fast speed.

**Gravity:** 540-570

**Batter temp:** 24 °C

**Baking time:** 7 min

**Baking temp** 235 °C

## TIP!

*Fill with a lemon buttercream and blueberry jam.*





## Orange Chiffon Cake

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Ingredients	Weight	Total %
Wheat flour	1040	28,5
Sugar	750	20,5
Wheat starch	75	2,1
Skimmed milk powder	50	1,4
Salt	50	1,4
Whole eggs	630	17,3
Water	430	11,8
Veg. oil	400	11,0
Baking Syrup (6970)	100	2,7
Winsto (2271)	100	2,7
Bitter Orange fl. (6272)	25	0,7
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	3 650	100,0

### Method

1. Use a mixing bowl and paddle.
2. Place all liquids into the bowl. Followed by the dry ingredients.
3. Mix 1 minute in first speed - scrape the bowl. Mix another 3 minutes in same speed.
4. Prepare a egg white foam.
5. Gently blend egg white foam and batter together.

**Gravity:** 570-600

**Batter temp:** 24 °C

**Baking time:** 50 min

**Baking temp** 170 °C

# Rye Muffins with Mocca

Ingredients	Weight	Total %
Whole eggs	1900	17,4
Sugar	2200	20,2
Water (cold tap)	1070	9,8
Wheat flour	2400	22,0
Degul (5304)	600	5,5
Winsto (2271)	320	2,9
Veg. oil	1900	17,4
Baking syrup (6970)	375	3,4
Rye malt powder (2675)	110	1,0
Spanish Mocca fl. (6160)	25	0,2
	10 900	100,0

## Method

1. Use a mixing bowl and paddle.
2. Place all liquids into the bowl. Followed by the dry ingredients.
3. Mix 4 minutes in slow speed until the batter becomes homogenous.

**Gravity:** 960-990

**Batter temp:** 24 °C

**Baking time:** 20 min

**Baking temp** 210 >180 °C



# Millionaire Brownie

Ingredients	Weight	Total %	Method
Margarine	600	21,9	1. Use a mixing bowl and paddle.
Sugar	720	26,3	2. Place all liquids into the bowl. Followed by the dry ingredients.
Whole Eggs	530	19,4	3. Mix 4 minutes in slow speed until the batter becomes homogenous.
Wheat flour	350	12,8	
Degul (5304)	100	3,7	
Winsto (2271)	50	1,8	
Salt	10	0,4	
Baking syrup (6970)	175	6,4	
Cocoa	150	5,5	<b>Gravity:</b> 960-990
Vanilla flavour (6070)	50	1,8	<b>Batter temp:</b> 24 °C
	2 735	100,0	<b>Baking time:</b> 16 min
			<b>Baking temp</b> 210 >180 °C

