

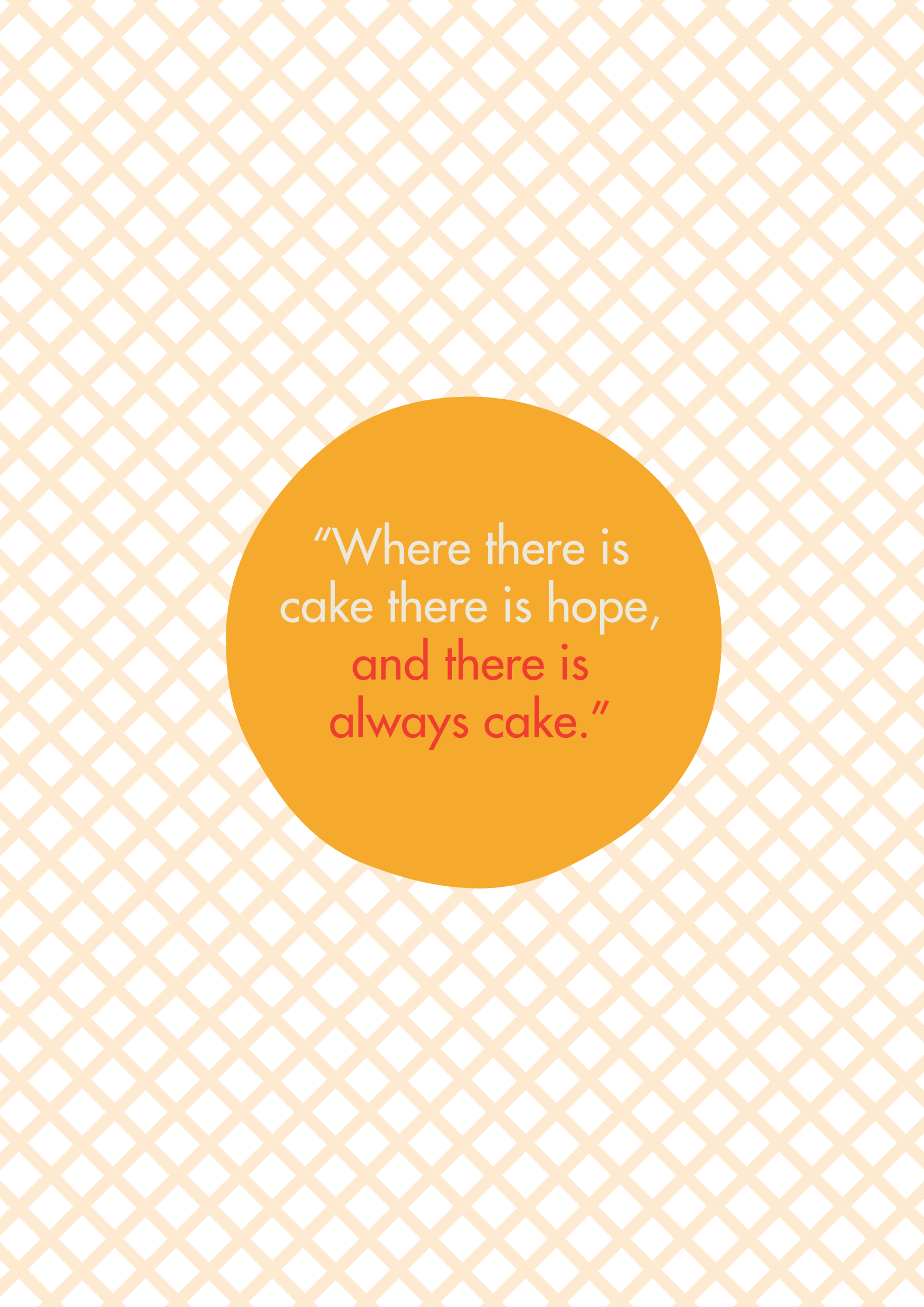
Cakes



Our cake blends have been developed especially to suit the Irish palate, more importantly much time has been spent ensuring that all flavours and colours are 100% natural.

We are proud of these recipes, lauded by bakers and chefs nationwide for their moist eating and texture, as well as flavour.

For many customers having versatile mixes brings with it the benefits of cutting down on storage and waste. Many of Kells blends can be used for a wide variety of products. We welcome you to contact our technical team should you want more information on how to use our product for maximum versatility.



“Where there is
cake there is hope,
and there is
always cake.”



KELLS CAKES

12.5
KG
bag

UNIVERSAL CAKE

PRODUCT CODE 3224

Our universal cake mix will give you a delicious moist eating cake. Like it's name suggests it can be used for a wide range of cake products, it is a high quality blend that can hold fruit and requires less additions for the baker.

MAKES: Slabs for celebration cake, layer cakes, tray bake sheets, unit cakes and individual queen cakes.

CLAIMS: Natural flavour. No added colour. Add water and vegetable oil

12.5
KG
bag

MADEIRA CAKE

PRODUCT CODE 3216

This subtly flavoured fine textured plain cake is a deliciously moist blend. Ask our technical team for recipe suggestions to maximise the product range from this blend.

MAKES: Slabs and sheets for celebration cakes, Battenburg and layer cakes. All year round unit cakes and individual queen and cup cakes.

CLAIMS: Natural flavour. No added colour. Add water

12.5
KG
bag

GENOESE STYLE MADEIRA CAKE

PRODUCT CODE 3212

For a cake that is fine textured, firm to cut and resists crumbling, our Genoese style cake blend is perfect. Our customers will endorse the delicious taste of this lightly vanilla flavoured plain cake that can be used for a wide variety of quality products.

MAKES: Similar to Kells Madeira in its multi-purpose applications, this blend is designed for speciality cake work where a strong but not tough crumb is required to resist crumbling on cutting.

CLAIMS: Natural flavour. No added colour. Add water

12.5
KG
bag

PLAIN CRÈME CAKE

PRODUCT CODE 3211

Our crème cake blends make a delectably moist, moderately closed textured, lightly flavoured plain cake base. It has good volume and a clean fresh flavour which can be used to create a wide variety of products.

MAKES: Slabs for layer cakes, tray bake sheets, unit cakes, individual queen cakes. The batter can hold dried fruit and multiseeds. This blend can be used to make cookie dough. Batter can be coloured and flavoured with compounds.

CLAIMS: Natural flavours. No added colour. No added preservatives. Add egg, vegetable oil and water

12.5
KG
bag

GINGER CAKE

PRODUCT CODE 3209

A ginger flavoured general purpose cake blend, that produces a delightfully moist, light brown base with the moderately closed texture of Madeira or Genoese style.

MAKES: Slabs for celebration cake and layer cakes, tray bake sheets, unit cakes and individual queen cakes.

CLAIMS: Natural flavour. Natural colouring ingredient. Add vegetable oil and water



12.5
KG
bag**CARROT CAKE****PRODUCT CODE 3202**

Our carrot cake blend has been praised by bakers and chefs as delivering an excellent quality moist carrot cake with an attractive spice flavour which compliments the flavour and texture of the fresh carrot.

MAKES: Slabs for celebration cake and layer cakes, tray bake sheets, unit cakes and individual queen cakes.

CLAIMS: Natural flavour. Natural colouring ingredients. No added preservatives.

Add vegetable oil, egg, fresh fine grated carrot

12.5
KG
bag**CHOCOLATE CAKE****PRODUCT CODE 3210**

Our uniquely formulated cocoa powder blends are the cornerstone of this scrumptious chocolate cake mix. Chocolate lovers everywhere will love the dark chocolate colour and strong chocolate flavour which identifies this as a premium chocolate cake.

MAKES: Slabs for layer cakes, tray bake sheets, unit cakes, individual queen cakes and cookies.

CLAIMS: Natural flavours. Natural colouring ingredients. Add water, egg and vegetable oil

12.5
KG
bag**BANANA CAKE****PRODUCT CODE 3201**

This is a moist cake with an exotic banana flavour. Ideal for combining with toffee cake mix to create banoffi cake.

MAKES: Slabs for celebration cake and layer cakes, tray bake sheets, unit cakes and individual queen cakes.

CLAIMS: Natural flavour. No added colour. Add vegetable oil and water

12.5
KG
bag**FARMHOUSE CAKE****PRODUCT CODE 3207**

Our farmhouse cake mix is popular not only for its delicious taste but also for its versatility.

MAKES: A wide range of fruit cake products, slabs for seasonal products (Christmas), tray bake sheets, unit cakes and individual queen cakes. Excellent blend for porter cake, Christmas cake and even wedding cake.

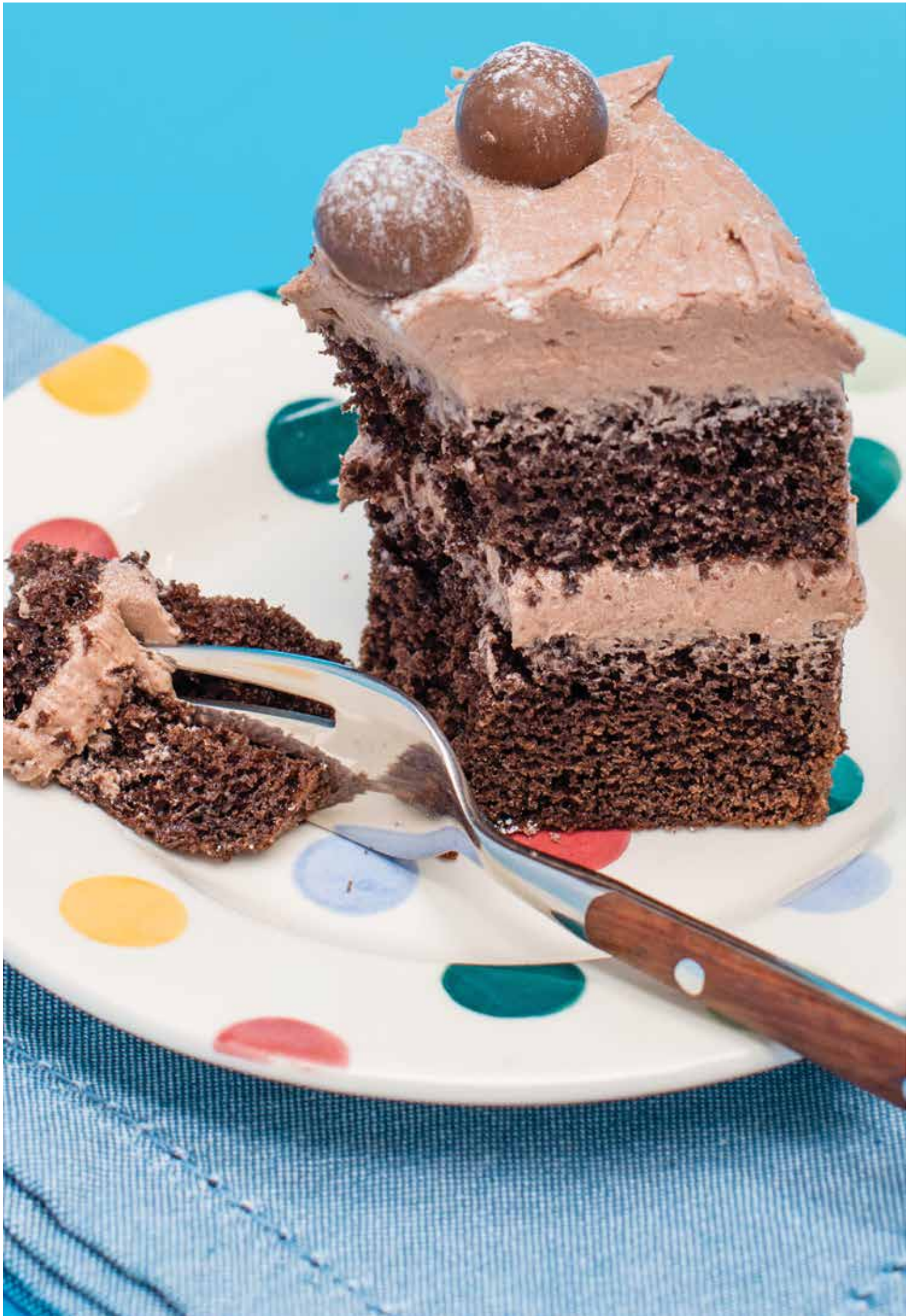
CLAIMS: Natural flavours. Natural colouring ingredients. Add vegetable oil, water, dried fruit (sultanas/mixed peel/glacé cherries)

12.5
KG
bag**LEMON CRÈME CAKE MIX****PRODUCT CODE 3215**

Our lemon crème cake mix produces a memorable taste experience. With its beautiful moist buttery lemon flavour interspersed with lemon flavoured pieces, this moderately closed textured cake delivers good volume and a clean fresh flavour.

MAKES: A wide range of cake products, slabs for layer cakes, tray bake sheets, unit cakes, individual queen cakes and muffins. The batter can hold seeds e.g. poppyseed. Blend can be used to make cookie dough.

CLAIMS: Natural flavours. Natural colours. Add water, egg and vegetable oil



12.5
KG
bag

TOFFEE CRÈME CAKE

PRODUCT CODE 3222

Our toffee crème cake blend has an attractive light brown colour, delicious toffee flavour interspersed with soft toffee pieces.

MAKES: A wide range of cake products, slabs for layer cakes, tray bake sheets, unit cakes, individual queen cakes and muffins.

CLAIMS: Natural flavours. Natural colouring ingredients. Add water, egg and vegetable oil

12.5
KG
bag

ZESTY ORANGE CRÈME CAKE

PRODUCT CODE 3219

For a zesty bright orange flavoured cake interspersed with orange flavour pieces, our orange crème cake mix will deliver a delicious taste experience that delivers good volume, a clean fresh flavour and a moist moderately close textured cake.

MAKES: Slabs for layer cakes, tray bake sheets, unit cakes, individual queen cakes, muffins and cookie dough.

CLAIMS: Natural flavours. Natural colour. Add water, egg and vegetable oil

12.5
KG
bag

RED VELVET CAKE

PRODUCT CODE 3334

Our product development team have worked hard to develop a red velvet cake that has all the taste and colour one would expect from a red velvet but with a 100% natural product claim. Free from colours or preservatives, our red velvet cake delivers a finely textured cake, with a mild rounded chocolate flavour and a moderate ruby colour.

MAKES: Slabs for layer and celebration cakes, large individual celebration cakes, tray bake sheets, unit cakes, individual queen cakes and muffins.

CLAIMS: Natural flavours. Natural colours. No added preservatives. Suitable for vegetarians.
Add water, egg and vegetable oil

12.5
KG
bag

SPELT UNIVERSAL CAKE

PRODUCT CODE 3220

Made with 100% spelt flour this blend makes an excellent quality lightly flavoured plain cake base. It is a moist and moderately close textured cake of a Madeira or Genoese style with the distinctive shorter eating quality that spelt flour brings.

MAKES: Slabs for celebration cake and layer cakes, tray bake sheets, unit cakes, individual queen cakes and muffins. The batter can hold dried fruit and multiseeds.

CLAIMS: 100% spelt flour. Natural flavour. No added colour. Add vegetable oil and water

12.5
KG
bag

KELLS SPONGE

PRODUCT CODES 3213

Perfect for celebration cakes, Swiss roll and turnover pudding cake. The batter can be coloured and flavoured with bakery compounds. Can be used to make a butter sponge or an enriched sponge.

CLAIMS: Natural flavours. No added colours or flavours. Add egg and water

12.5
KG
bag

COMPLETE SPONGE

PRODUCT CODE 3206

A blend to make an excellent quality general purpose light and fine textured turnover and sponge cake. Suitable for almost all types of sponge work.

MAKES: Victoria sponge style cakes up to 300 grams in batter weight, sheets for celebration cake, Swiss roll and turnover pudding cake.

CLAIMS: Natural flavours. No added colours or flavours. Add water

12.5
KG
bag

CHOCOLATE SPONGE

PRODUCT CODE 3204

A blend to make an excellent quality light and finely textured chocolate sponge. Our uniquely formulated cocoa powder blend delivers an excellent colour and a premium tasting chocolate flavour.

MAKES: Black Forest gateaux bases up to 300 grams in batter weight, sheets for celebration cake or layer cake and particularly Swiss rolls. Can be used to make an enriched chocolate sponge.

CLAIMS: Natural colour and flavouring ingredients. No added preservatives. Add egg and water

25
KG
bag

KELLS SPONGE/SWISS ROLL

PRODUCT CODE 3221

A blend to make an excellent quality light and fine textured sponge sheet for Swiss roll work. Suitable for most types of sponge work up to sponges of 1 inch (2cm) in depth.

MAKES: Victoria sponge style cakes, sheets for celebration cake or layer cake and particularly Swiss roll.

CLAIMS: No added colour or flavours. Add egg and water

DID YOU KNOW...

OUR CRÈME CAKE MIX CAN MAKE GREAT COOKIES AS WELL AS SLABS FOR LAYER CAKES, TRAYBAKE SHEETS, UNIT CAKES, INDIVIDUAL QUEENCAKES AND MUFFINS...

