

Cake glaze

red

Our unsweetened red cake glaze gives fruit cakes a particularly shiny and smooth consistency.

Tip: For strawberry cake, add a little of our strawberry syrup - it makes the cake even fruitier.

Preparation:

Please add: 250ml water, sugar to taste.

1. Stir the powder in 50ml water until smooth.
2. Sweeten the remaining water to taste and bring to the boil.
3. Add the mixed powder and simmer for 1 minute while stirring.
4. Remove the pot from the heat and let cool for 3-4 minutes.
5. Spread the cake glaze evenly over the cake from the center and continue to cool.

Contents: 7g

Ingredients: Potato starch*, agar agar*, beet powder* 7.1%, arrowroot flour*, potassium tartrate (E336 (i)).

*from organic farming

Average nutritional values	per 100 g
Calorific value	1282 kJ (303 kcal)
Fat	< 0,5 g
-of which saturated fatty acids	< 0,1 g
Carbohydrates	67 g
-of which sugar	2,5 g
Dietary fiber	15 g
Protein	1,1 g
Salt ²⁾	0,69 g

2) Calculated from naturally occurring sodium.



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen

- Paper bag