KESSKO

Sandy

Premix for
Pound and Cake mixtures

Item no. 10236 Sandy · Item no. 10218 Chocolate Sandy

For delicious tray-/sheet cakes and Madeira-/pound cakes
that can be made with any kind of fat.
Produces a generous volume and a soft and moist texture
that stays fresh for a long time.
Has very good carrying capacity – fruit doesn't sink to the bottom.

Basic recipe for Sandy

Traybakes and Madeira-/Pound cakes

1,000 g **KESSKO FF for Sandy**
450 g whole egg
450 g butter/margarine/oil
100 g water

Using the all-in method, mix all the ingredients slowly with a flat beater or a large whisk on a for 3-5 min. Then, pour the mixture onto a greased and floured baking tray and bake it.

Weight of 60 x 20 tray approx. 1,400 g
Baking temperature: 190 °C
Baking time: approx. 35 min.
Flue open

Advocaat Madeira cake

1,100 g **KESSKO FF for Sandy**
450 g whole egg
450 g cooking oil
50 g KESSKO Advocaat Egg Liqueur
100 g KESSKO Egg Liqueur Paste (Advocaat Paste)

Pour the mixture into a greased and floured loaf tin and bake it.

Alternative: KESSKO chocolate fragments, German nougat splits, brittle, hazelnuts or almonds (chopped granules) can be added if desired.

Baking temperature: 210 °C dropping 190 °C
Open the flue after cutting.
Baking time: approx. 60 min.

Alternative: Before baking the mixture, make a groove down the middle with an oiled cone and bake it at 190 °C for 60 min.

Cherry cake with chocolate pieces & almond crispy, 60 x 20 cm

800 g **KESSKO FF for Sandy**
360 g whole egg
360 g cooking oil
80 g water

Fold 120 g of KESSKO Chocolate Fragments HB into the mixture and pour the mixture onto a greased baking tray. Spread 500 g of cherries (frozen, tinned (well-drained) or fresh) on top of the Sandy mixture. Mix 150 g of KESSKO Almonds, flaked, with 150 g of KESSKO Crispy while dry, spread this dry mix over the Sandy mixture and bake the mixture.

Baking temperature: 190 °C
Baking time: approx. 40 min.
Flue open

Raspberry and panna cotta Cake, 60 x 20 cm

350 g **KESSKO FF for Sandy**
150 g whole egg
150 g cooking oil
35 g water

Spread the mixture out evenly on a greased baking tray. Squash 300 g of frozen raspberries in a bowl slightly. Mix them with 15 g of KESSKO Bind-o-gel, spread them out evenly on top of the cake mixture and bake the mixture.

Baking temperature: 190 °C
Baking time: 20 min.
Flue open

When the mixture has finished baking, leave it to cool and then top it with the following cream stabiliser:

Mix 200 g of KESSKO FF for Raspberry Cream with 250 g of cold water (20 °C).
Fold in 1,000 g of whipped cream, spread it out evenly on the raspberry base and smooth it, and then put it in the fridge to set.

Mirror glaze mixture

Mix 80 g of KESSKO FF for Neutral Cream with 80 g of warm water.

Mix this with 500 g of pouring cream and pour this mixture on top of the bake as a mirror glaze. Put the bake back in the fridge so that the mirror glaze hardens. Once the glaze has set, divide the bake up and cut it into slices, and decorate the slices with fresh raspberries and chopped KESSKO pistachios.

Basic recipe for Chocolate Sandy

1,000 g **KESSKO FF for Chocolate Sandy**
450 g whole egg
450 g butter/margarine/oil
100 g water

Using the all-in method, mix all the ingredients slowly with a flat beater or a large whisk on a for 3-5 min. Then, pour the mixture onto a greased and floured baking tray and bake it.

Weight of 60 x 20 tray approx. 1,400 g
Baking temperature: 190 °C
Baking time: approx. 35 min.
Flue open

Curd and Chocolate Madeira slices, 60 x 20 cm

800 g **KESSKO FF for Chocolate Sandy**
360 g whole egg
360 g cooking oil
80 g water

Spread the mixture out evenly on a greased baking tray.

Quark filling
100 g KESSKO FF for Cheesecake
100 g whole egg
25 g sugar
225 g cream
350 g low-fat curd
Ad KESSKO Lemon Flavour to taste

Beat the mixture for 2 min. with a narrow whisk at low speed.

Spread the filling evenly over the cake mixture in the shape of a rhombus using a round 10 piping nozzle and then bake the mixture.

Baking temperature: 190 °C
Baking time: approx. 45 min.
Flue open

When the cake has finished baking, leave it to cool and then add a gelatine glaze (made using KESSKO Gelatine Glaze Brilliant).

Marble cake

Make a batch each of our Sandy and chocolate Sandy mixtures, following their respective basic recipes. Pour the light and chocolate mixtures into an appropriately shaped baking dish, use a fork to marble them and bake them.

Baking temperature: 190 °C
Baking time: 35-50 min. depending on the size of the dish
Flue open

Once the cake is baked, leave it to cool and then coat it with a KESSKO chocolate couverture (e.g. Rheinperle, Koblenz or Prestige) heated to the right temperature. Finish it by drizzling it with KESSKO Cortina Chocolate, white, that has been heated to the right temperature.

Alternatively, cover the cake with the KESSKO filling and coating mixture Chocobany dark and drizzle it with Chocobany white.

Chocolate and cherry Madeira Cake, 60 x 20 cm

800 g **KESSKO FF for chocolate Sandy**
360 g whole egg
360 g cooking oil
80 g water

Spread the mixture out evenly on a greased baking tray. Top it with 4 strips of cherry filling (made using KESSKO Bind-o-Gel) using a round piping nozzle and bake it.

Baking temperature: 190 °C
Baking time: approx. 35 min.
Flue open

When the mixture has finished baking, leave it to cool and then add a gelatine glaze (made using KESSKO Gelatine Glaze Brilliant) and sprinkle it with KESSKO Cortina Flakes, coarse.

Danube wave, 60 x 20 cm

700 g **KESSKO FF for Sandy**
300 g whole egg
300 g cooking oil
70 g water

Transfer 2/3 of the mixture to a greased baking tray. Stir 30 g of KESSKO Cocoa Powder 20/22 into the rest of the mixture and spread the cocoa-flavoured mixture over the white Sandy mixture. Spread 500 g of well-drained cherries over the mixture and bake it.

Baking temperature: 190 °C
Baking time: approx. 30 min.
Flue open

Filling
400 g KESSKO Whole Milk Custard Cream
1,000 g water, cold

Beat the ingredients for 3 min. using an electric whisk on a high-speed setting.

(Season the mixture with a pinch of salt and a pinch of KESSKO Kesskovanil if desired.)

Alternatively, reduce each of the ingredients by 50 % when you make our basic recipe for whole milk custard cream and beat it with 500 g of soft butter until it's foamy. Spread it out evenly on the cake mixture base and smooth it, and then put it in the fridge to set. Dissolve 300 g of KESSKO Chocovari in the microwave and spread it over the pastry cream. (KESSKO Chocobany dark can be used here instead if you wish.)

Madeira Cake with fruity cheese filling, 60 x 20 cm

800 g **KESSKO FF for Sandy**
360 g whole egg
360 g cooking oil
80 g water

Spread the mixture out evenly on a greased baking tray.

Cheese filling (multiple batches)
200 g KESSKO FF for Cheesecake
100 g whole egg
300 g milk
80 g water
30 g KESSKO FF for wholemilk custard
400 g low-fat quark
Ad lib KESSKO Lemon Baking Flavouring

Beat the mixture for 2 min. with a narrow whisk at a moderate speed. Carefully fold in 450 g of red fresh or frozen currants, then immediately spread the filling evenly over the cake mixture in the shape of a rhombus using a round 12 piping nozzle.

Baking temperature: 190 °C
Baking time: approx. 35 min.
Flue open

When the mixture has finished baking, leave it to cool and then add a gelatine glaze (made using KESSKO Gelatine Glaze Brilliant) and sprinkle it with ground KESSKO pistachios.

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