

alusteel finger cake 10x15cm

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1. 將麵粉、糖、牛油、雞蛋、牛奶、香草精、小蘇打粉、鹽、檸檬汁、檸檬皮、水、和成麵糊。
2. 將麵糊倒入 alusteel finger cake 模具中，每格約 1/3 滿。
3. 將模具放入預熱 180°C 的烤箱中，烘烤 15 分鐘，demould 即可。
4. 將蛋糕取出，即可食用。
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40 moulds



42 moulds



56 moulds



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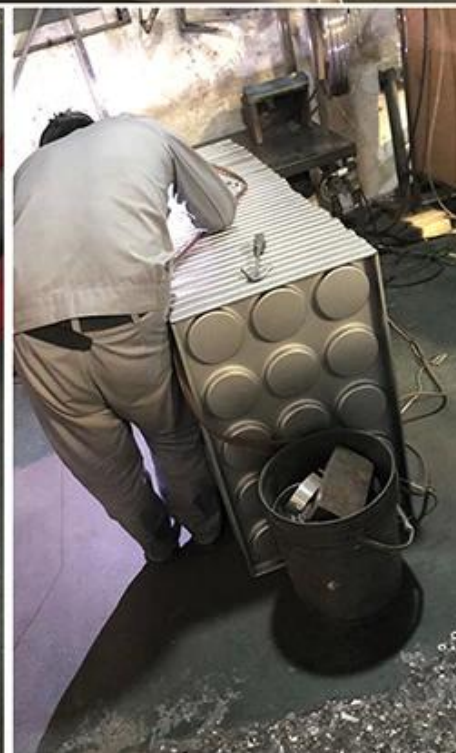


Our Factory

Our products have been exported to Europe, American, Australia/New Zealand, the Middle East, Asia, Africa and other areas.

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