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CREDIN®

CREDI® SOFTCAKE PUMPKIN STYLE

The secret of this mix lies in a carefully balanced blend of ingredients inspired by pumpkin bakes and the comforting character of home-style cakes. Thanks to its versatility, CREDI® SOFTCAKE PUMPKIN STYLE is ideal for a wide range of applications —from cakes and loaf cakes to muffins and contemporary desserts and seasonal bakes.

Their flavour and eye-catching appearance attract consumers and tempt them to reach for another slice.



PUMPKIN
FLAVOUR



MOIST
TEXTURE



EYE-CATCHING
FINISH



VERSATILE
APPLICATIONS

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PUMPKIN GOLD

Recipe: 60 × 40cm baking tray

CREDI® SOFTCAKE	
PUMPKIN STYLE	1,500 g
Eggs	520 g
Oil	450 g
Water	370 g

Method:

Mix all the ingredients together. **Mixing time:** 2 min. using a flat beater. Divide the batter between 2 trays.

Baking temperature: 175 °C

Baking time: approx. 18 min.

Recipe: orange-flavoured dessert cream

Boiled water, cooled	1,500 g
CREDI® CUSTARD	
NAPOLEON	200 g
CREDI® CUSTARD	
NAPOLEON YOGHURT	400 g
Orange flavouring	4 g

Method:

Combine CREDI® CUSTARD NAPOLEON and CREDI® CUSTARD NAPOLEON YOGHURT with the water and flavouring.

Mixing time: 5 min. at medium speed using a whisk.

Spread the cream over the first pumpkin-flavoured cake layer and cover with the second layer.

Recipe: yuzu cream

33 % UHT cream	1,500 g
CREDI® FRUIT YUZU	700 g
Gelatine	40 g
Water for the gelatine	200 g

Method:

Bloom the gelatine in cold water. Whip the cream, add CREDI® FRUIT YUZU and mix, then add the dissolved gelatine. Spread over the second pumpkin-flavoured cake layer and chill.

Recipe: mango gel

Mango purée	1,000 g
Gelatine	20 g
Water for the gelatine	100 g

Method:

Bloom the gelatine in cold water. Melt the bloomed gelatine and mix with the mango purée. Pour the mango gel over the chilled yuzu cream. Chill until set.

Recipe: clear jelly

Boiling water	1,000 g
Clear jelly	200 g

Method:

Dissolve the jelly in boiling water and cool. Gently pour the partially set jelly over the mango gel.



PUMPKIN FRUIT & NUT CAKE

Recipe: 5 × 20 cm round cake tins

CREDI® SOFTCAKE	
PUMPKIN STYLE	1,500 g
Eggs	525 g
Quark cheese	150 g
Oil	450 g
Water	375 g

Method:

Mix all the ingredients together.

Mixing time: approx. 2 min. at low speed using a flat beater. Towards the end of mixing, add the drained fruit, nuts and seeds.

Recipe: fruit, nut and seed mixture

Walnuts	200 g
Dried apricots	200 g
Pumpkin seeds	200 g
Boiling water	600 g

Method:

Pour the boiling water over the fruit, nuts and seeds and leave for 60 min. Drain, then add to the pumpkin-flavoured batter.

Recipe: JOGO CAKE

CREDI® CAKE JOGO	500 g
Eggs	175 g
Oil	150 g
Water	75 g

Method:

Mix all the ingredients together. **Mixing time:** approx. 5 min. at medium speed using a whisk.

Method:

Place 750 g of pumpkin-flavoured batter with fruit, nuts and seeds in each round tin. Top with 180 g of CREDI® CAKE JOGO batter.

Gently swirl the two batters together with a knife.

Baking temperature: 170 °C

Baking time: approx. 50 min.

Once cool, dust with CREDI® DECOR SNOW

AUTUMN DUO

Recipe: 60 × 40 cm baking tray

CREDI® SOFTCAKE PUMPKIN STYLE	1,500 g
Eggs	520 g
Oil	450 g
Water	370 g

Method:

Mix all the ingredients together.

Mixing time: 2 min. at low speed.

Spread the batter evenly over the tray.

Cocoa powder	60 g
Pears in syrup	1,800 g

press down gently.

Baking temperature: 165–170 °C

Baking time: 60–70 min.

Recipe: cocoa crumble with pears

CREDI® CAKE CRUMBLY VANILLA TASTE	800 g
CREDI® SOFTCAKE PUMPKIN STYLE	100 g
Margarine	400 g
Eggs	40 g

Method:

Mix all the ingredients except the pears to a crumble. Dice the pears and mix into the crumble.

Spread the prepared crumble over the unbaked batter and

Once slightly cooled, pipe 150 g of CREDI® FILLING TONKA TASTE in lines over the cake.

Sweet, juicy pears and aromatic pumpkin-flavoured cake evoke the comforting associations of homemade baking, while offering a modern flavour combination. The fruit complements the warm spiced notes, adding freshness and an irresistibly appetising character. A flavour combination for lovers of both classics and seasonal inspiration.



PUMPKIN PASSION & YUZU CAKE

Recipe: 4 cakes, Ø 20 cm

CREDI® SOFTCAKE	
PUMPKIN STYLE	1,000 g
Eggs	350 g
Oil	300 g
Water	250 g

Method:

Mix all the ingredients together.

Mixing time: 2 min.

at low speed.

Divide the batter into four 470 g portions and place in 18 cm round tins.

Baking temperature:

170–180 °C.

Baking time: approx. 30 min.

Once cool, halve each cake and spread 100 g of CREDI® FILLING NOCCIOLA BIANCO CRUNCHY over the bottom layer.

Recipe: fruit gel

CREDI® FRUIT YUZU	300 g
CREDI® FRUIT PUMPKIN	
AND PASSION FRUIT	300 g
CREDI® FOND	
NEUTRAL	30 g

Method:

Mix all the ingredients, then portion 150 g of fruit gel onto each cake.

Recipe: white chocolate mousse

33 % UHT cream	500 g
White chocolate, 28 %	500 g
CREDI® WHIPPING	
TOP CREAM	350 g
Cold water	700 g
Gelatine	50 g
Hot water	100 g

Method:

Bring 500 g of 33 % UHT cream to the boil, then combine with 28 % white chocolate. Whip CREDI® WHIPPING TOP CREAM with the water, then combine with the hot ganache. Stir in the bloomed gelatine. Pour 150 g of mousse over the fruit gel, then top with a pumpkin-flavoured cake layer and freeze. Cut out the frozen insert and place in a 20 cm × 6 cm cake ring lined with acetate. Fill each cake with 400 g of white chocolate mousse.

Recipe: glaze

CREDI GLAZE	
POWDER WHITE	500 g
Water (100 °C)	600 g
Glucose syrup	500 g
Food colouring orange	1 g

Method:

Pour the hot water over CREDI GLAZE POWDER WHITE, add the glucose syrup and food colourings, then blend thoroughly. Cool to 26 °C and glaze the frozen cake. Use 250 g of glaze per cake. Decorate as desired.



Moist pumpkin-flavoured cake layered with white chocolate mousse and a vibrant centre with yuzu and passion fruit. Autumnal sweetness meets exotic freshness in a dessert with exceptional flavour and a striking appearance.

PUMPKIN CRUMBLE

Recipe: 60 × 40cm baking tray

CREDI® SOFTCAKE

PUMPKIN STYLE	2,000 g
Eggs	700 g
Oil	600 g
Water	500 g

Method:

Mix all the ingredients together.

Mixing time: 2 min. at low speed.

Spread the batter over the tray.

Pipe 1,000 g of CREDI® FRUIT ORANGE-PUMPKIN FILLING NO ADDED SUGARS over the batter.

Recipe: crumble

CREDI® CAKE CRUMBLY

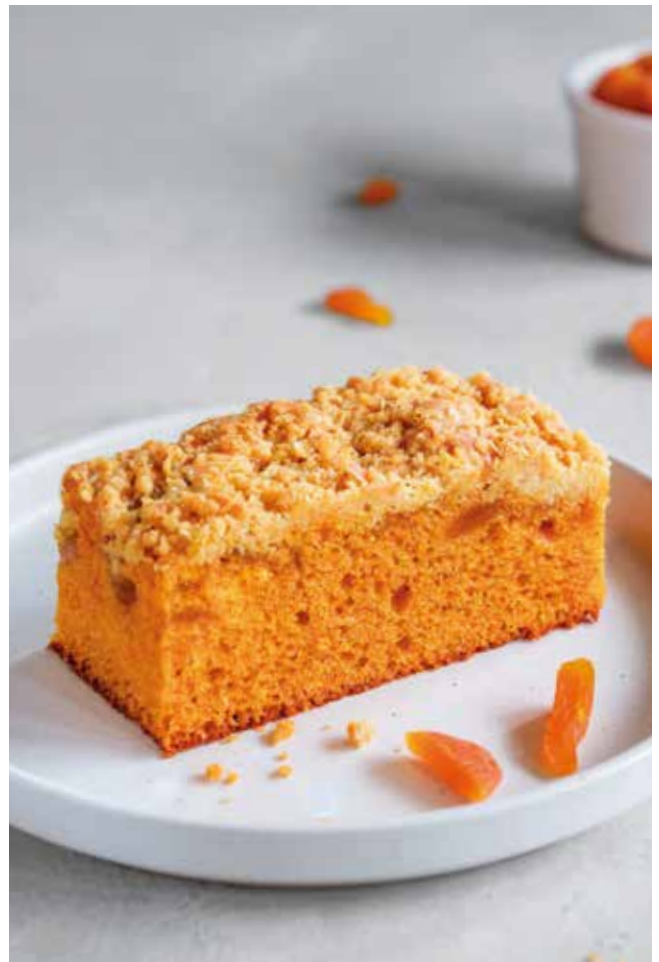
VANILLA TASTE	550 g
CREDI® SOFTCAKE	
PUMPKIN STYLE	150 g
Flaked almonds	100 g
Margarine (80 % fat)	350 g

Method:

Mix all the ingredients together until a crumble consistency is achieved. Sprinkle the crumble over the batter and bake.

Baking temperature: 165–170 °C

Baking time: 60 min.



The mellow flavour of pumpkin meets aromatic coffee notes in a harmonious, warming combination. Ideal for seasonal menus, this dessert also taps into the growing popularity of flavours inspired by café culture.

PUMPKIN CAPPUCCINO TASTE

Recipe: 3 trays, 60 × 10cm each

CREDI® SOFTCAKE

PUMPKIN STYLE	1,650 g
Eggs	580 g
Oil	510 g
Water	420 g

Method:

Mix all the ingredients together.

Mixing time: 2 min. using a flat beater.

Divide the batter between 3 trays.

Recipe: cappuccino-flavoured cake

CREDI® SOFTCAKE

CAPPUCCINO TASTE	630 g
Eggs	225 g
Oil	255 g
Water	135 g

Method:

Mix all the ingredients together.

Mixing time: 2 min. using a flat beater.

Spread the cappuccino-flavoured batter over the pumpkin-flavoured batter and gently swirl with a knife.

Baking temperature: 170 °C

Baking time: approx. 50 min.

Decoration:

As desired.



PUMPKIN FRUIT FUSION

Recipe: 60 x 40 cm

baking tray

CREDI® SOFTCAKE	
PUMPKIN STYLE	1,500 g
Eggs	525 g
Oil	300 g
Water	500 g

Method:

Mix all the ingredients together using a flat beater.

Mixing time: approx. 2 min. at low speed.

Divide between 2 trays.

Baking temperature: 175 °C

Baking time: approx. 18 min.

Recipe: quark filling

Ground quark cheese	1,500 g
33 % UHT cream	750 g
Sweetened	
condensed milk	500 g
CREDI® FOND NEUTRAL	600 g
Hot water	500 g

Method:

Whip the cream with the quark cheese, then add the sweetened condensed milk

and hydrated CREDI® FOND NEUTRAL.

Spread 1,000 g of filling between the two pumpkin-flavoured cake layers and the remainder over the top.

Recipe: pumpkin and passion fruit gel

CREDI® FRUIT PUMPKIN	
AND PASSION FRUIT	1,500 g
Boiling water	300 g
Gelatine	40 g

Method:

Dissolve the gelatine in the hot water, then mix with CREDI® FRUIT PUMPKIN AND PASSION FRUIT.

A velvety combination of delicate pumpkin-flavoured cake, creamy quark filling and bright passion fruit notes.

A contemporary creation that catches the eye and lingers in the memory with its distinctive flavour.

Pour the fruit gel over the quark filling and swirl gently. Chill until set.

Recipe: orange jelly

Orange jelly	250 g
Boiling water	1,000 g

Method:

Dissolve the orange jelly in the boiling water. Cool, then pour over the cake.



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At Credin, we support the growth of bakeries and patisseries
by providing solutions that combine quality with functionality.

Our products are developed to help create baked goods that respond
to evolving trends and consumer expectations, while adapting to your needs.

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