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## 1000019 - Reduced Sugar Mississippi Chocolate Muffin/Cake Mix - TIS

**Product Name:** Reduced Sugar Mississippi Chocolate Muffin/Cake Mix

**Ref Number:** 1000019

**Pack Size:** 12.5kg bag

**Product Information:** The Reduced Sugar Mississippi Muffin/Cake Mixes contain 30% less sugar than standard and need only vegetable oil and water to create a range of cakes, muffins, loaf cakes and cupcakes with a delicious taste and moist crumb. This mix will take inclusions.

**For recipe ideas visit** [www.macphie.com](http://www.macphie.com)

**Recipe:** Standard Recipe

### **Recipe: Standard Recipe Kg**

1.000Kg Reduced Sugar Mississippi Chocolate Cake Muffin Mix

0.435Kg Water

0.250Kg Vegetable Oil

### **Method:**

1. Place reduced Sugar Mississippi Chocolate Cake Muffin Mix into a machine bowl fitted with a paddle.
2. Add all liquids and mix for 1 minute on slow speed, scrape down.
3. Mix for a further 6 minutes on medium speed,
4. Mix for a final minute on slow speed.

### **Scaling Suggestions & Baking Times (approx.):**

- Baking Temperatures 180°C /360°F (Fan Assisted 160°C / 320°F)
- 18x30 Sheets - Deposit between 4-5kg for 40-50 min
- 800g Gateaux for 50-60 mins
- 400g Loaf cake - for 40-50 mins
- 120g Muffin – Bake for 30-35 mins

**Notes:** other flavours available in the range