

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1262165
Revision:	2
Revision Date:	08/12/2023
Created By:	4820
New document	

10013935 - Plain Crème Cake Mix - TIS

Product Name: Plain Crème Cake Mix

Ref Number: 10013935

Pack Size: 12.5kg

Product Information: A complete powder mix that requires the addition of egg, oil and water to produce a moist and tender cake. Ideal for muffins, loaf cakes, tray bakes and puddings.

Inclusions: Plain Crème Cake Mix provides good hold for small to medium sized inclusions e.g. sultanas and chocolate chips (10% recommended). For larger inclusions, such as cherries, it is recommended to add an additional 0.5g of Xanthan Gum to the powder.

Standard Recipe:

1.000kg Plain Crème Cake Mix
0.350kg Whole Egg
0.300kg Vegetable Oil
0.200kg Water

Alternative Recipe:

1.000kg Plain Crème Cake Mix
0.350kg Whole Egg
0.240kg Cake Margarine
0.200kg Water

Method:

1. In a machine bowl fitted with a paddle, add the egg and Plain Crème Cake Mix and beat for 1 minute on slow speed and 3 minutes on medium speed.
3. Add the oil/margarine and water and mix for 1 minute on slow speed. Scrape down and mix for a further 3 minutes on slow speed.
4. Deposit as required.

Scaling suggestions & approximate baking times:

- Baking Temperatures 180°C/360°F (Fan Assisted 160°C / 320°F)
- 7x12 trays – Deposit 0.8kg and bake for 30 minutes
- 18x30 sheets – Deposit between 4-5kg and bake for 40-50 minutes
- 400g Loaf cake - Bake for 40-45 mins
- 120g Muffin – Bake for 35-40 mins
- 50g Cupcakes - Bake for 25-30 mins

Notes: Additional flavours are available in this range.

For more recipe ideas visit: www.macphie.com