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## 10013939 - Lemon Crème Cake Mix - TIS

**Product Name:** Lemon Crème Cake Mix

**Ref Number:** 10013939

**Pack Size:** 12.5kg

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

**Inclusions:** Lemon 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 Lemon Crème Cake Mix  
0.350kg Whole Egg  
0.300kg Vegetable Oil  
0.200kg Water

### Method:

1. In a machine bowl fitted with a paddle, add the egg and Lemon Crème Cake Mix and beat for 1 minute on slow speed and 3 minutes on medium speed.
2. Add the oil and water and mix for 1 minute on slow speed. Scrape down and mix for a further 3 minutes on slow speed.
3. 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](http://www.macphie.com)