

Doc Class:	15002 - Technical Information Sheet (TIS)
Doc No:	1262351
Revision:	3
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Created By:	4840
Document Reviewed	

10013941 – Caramel Crème Cake Mix – TIS

Product Name: Caramel Crème Cake Mix

Product Number: 10013941

Pack Size: 12.5kg Bag

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 caramel flavour. Ideal for muffins, loaf cakes, tray bakes and puddings. Caramel 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 either 20g of Filset or 0.5g of Xanthan Gum to 1kg of Caramel Crème Cake Mix.

Recipe:

- 1kg Caramel Crème Cake Mix
- 350g whole egg
- 300g vegetable oil or 240g cake margarine
- 200g water

Method:

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

Scaling suggestions & baking time (approx.):

Baking temperatures 180°C (360°F)

- 7 x 12 trays (deposit 0.8kg) for 30 mins
- 18 x 30 sheets (deposit between 4-5kg) for 40-50 mins
- 400g loaf cake for 40-45 mins
- 120g muffin for 35-40 mins
- 50g cupcakes for 25-30 mins

Notes:

- Shelf life from date of manufacture: 7 months. Unopened, store in a cool, dry place (<20°C).
- Shelf life once opened: Until end of shelf life, provided it is stored in closed unit.
- Additional variants are available in this range.
- To find out more information about Filset visit:
<https://www.macphie.com/products/filset>

For recipe ideas visit: <https://www.macphie.com/products/caramel-creme-cake-mix>
or scan the QR code to take you right there.

Please note: Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation

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