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10013941 - Caramel Crème Cake Mix - TIS

Product Name: Caramel Crème Cake Mix

Ref Number: 10013941

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 caramel flavour. Ideal for muffins, loaf cakes, tray bakes and puddings.

Inclusions: 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.

Standard Recipe:

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

Alternative Recipe:

1.000kg Caramel 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 Caramel Crème Cake Mix and beat for 1 minute on slow speed and 3 minutes on medium speed.
2. Add the oil/margarine and water and mix for 1 minute on slow speed.
3. 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 information on Filset visit: [Filset from Macphie](#)
For more recipe ideas visit: www.macphie.com