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10007114 - Reduced Sugar Mississippi Chocolate Muffin & Cake Mix - TIS

Product Name: Reduced Sugar Mississippi Chocolate Muffin & Cake Mix

Ref Number: 10007114

Pack Size: 6kg

Product Information: The Reduced Sugar Mississippi Chocolate Muffin & Cake Mix contains 30% less sugar than standard and needs 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.

Recipe:

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 bowl fitted with a paddle and beat on slow speed whilst gradually adding the liquids for 1 minute on slow speed, scrape down.
2. Mix on middle speed for 6 minutes and the mix in any inclusions 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 mins
- 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

For recipe ideas visit www.macphie.com