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## 10000089 Mississippi Chocolate Muffin & Cake Mix – TIS

**Product Name: Mississippi Chocolate Muffin & Cake Mix**

**Ref Number: 10000089**

**Product Information:** A complete mix which requires only the addition of water and vegetable oil to make indulgent cakes, muffins, loaf cakes, tray bakes and puddings. This mix will take inclusions.

**Recipe:**

1.000kg Mississippi Chocolate Muffin & Cake Mix  
0.435kg Water  
0.250kg Vegetable Oil

**Method:**

1. Place the Mississippi Chocolate Muffin & Cake Mix into a bowl fitted with a paddle, beat for 1 minute on slow speed, scrape down.
2. Beat for 6 minutes on middle speed, add any inclusions and mix for a final minute on slow speed.
3. Deposit as required.

**Scaling Suggestions & Baking Times (approx.):**

- Baking Temperatures 180°C/360°F (Fan Assisted 160°C/ 320°F)
- 18x30 Sheets - Deposit between 4-5kg for 45-50 mins
- 800g Gateaux for 55-60 mins
- 400g Loaf cake - for 45-55 mins
- 120g Muffin – Bake for 35-40 mins

**Notes:**

Other flavours available in the range  
For recipe ideas visit [www.macphie.com](http://www.macphie.com)