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## 10007113, 10000051 - Reduced Sugar Mississippi Muffin & Cake Mix - TIS

**Product Name:** Reduced Sugar Mississippi Muffin & Cake Mix

**Ref Number:** 10007113, 10000051

**Pack Size:** 6kg, 12.5kg

**Product Information:** Reduced Sugar Mississippi Muffin & Cake Mix contains 30% less sugar than standard Mississippi Muffin & Cake Mix. Only the addition of oil and water is needed to create moist, light muffins, loaf cakes and tray bakes. This mix will take inclusions.

**For recipe ideas visit** [www.macphie.com](http://www.macphie.com)

**Recipe:**

1.000kg Reduced Sugar Plain Mississippi Muffin & Cake Mix  
0.425kg Cold Water  
0.235kg Vegetable Oil

**Method:**

1. Place the reduced Sugar Mississippi Muffin & Cake 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 45-50 mins  
- 800g Gateaux for 55-60 mins  
- 400g Loaf cake - for 45-50 mins  
- 120g Muffin – Bake for 35-40 mins

**Notes –** Other flavours also available

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