

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1019078
Revision:	4
Revision Date:	19/01/2021
Created By:	4093
Document reviewed	

10000058, 10000059, 10000060 - American Chocolate Crème Cake Mix - TIS

Product Information: A powder mix that creates a cake with a moist and tender crumb, ideal for crème cakes with a distinctive rich dark chocolate flavour and produces chocolate crème cakes, muffins, loaf cakes, tray bakes and puddings. This mix will take inclusions.

For recipe ideas visit www.macphie.com

Recipe: Standard Recipe kg

1.000kg American Chocolate Crème Cake Mix
0.360kg Whole egg
0.300kg Vegetable oil
0.220kg Water

Method:

1. Place the American Chocolate Crème Cake Mix into a machine bowl fitted with a paddle, add liquids gradually over 1 minute on slow speed, scrape down.
2. Mix for a further 3 minutes on medium speed, scrape down.
3. Mix 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 min
- 800g Gateaux for 50-60 mins
- 400g Loaf cake for 40-50 mins
- 120g Muffin – Bake for 30-35 mins

Notes – Other flavours available.