

# Our Products



## TRADITIONAL

Code	Product	Size
10141882	Complete Sponge	12.5kg
10141779	Chocolate Sponge	12.5kg
10141758	Chocolate Cake	12.5kg
10141872	Coconut Macaroon Mix	10kg
10141788	Choux Paste Mix	10kg
10142320	Farmhouse Cake	12.5kg
10143090	Madeira Cake	12.5kg
10143771	Rich Celebration Cake	12.5kg

## SCONE

Code	Product	Size
0141565	Buttery Scone Mix	12.5kg
10143370	Scone Mix	12.5kg
10142089	Delite Scone Concentrate	24kg
10140541	Savoury Scone Concentrate	16kg
10143922	Scone Concentrate	16kg

## AMERICAN

Code	Product	Size
10141770	American Muffin Mix - Chocolate	12.5kg
10143608	American Muffin Mix - Plain	12.5kg
10141376	Banana Cake	12.5kg
10141615	Carrot Cake Mix	12.5kg
10141735	Crème Cake Mix - Chocolate	12.5kg
10143601	Crème Cake Mix - Plain	12.5kg
10141762	Extra Moist Cake Mix - Chocolate	12.5kg
10143603	Extra Moist Cake Mix - Plain	12.5kg
10142288	Extra Moist Cake Mix - Toffee	12.5kg
10141740	Fudge Brownie Mix	12.5kg

## CREAM ALTERNATIVES

Code	Product	Size
10187152	Lactofil Classic	4x5 litre
10187153	Lactofil Classic	12x1 litre
10220431	Lactofil Supreme	10 litres
10220430	Lactofil Ultralife	12x1 litre
10144413	Vanilla Light N Fluffy	8kg pail
10187148	Debonair Light	12x1 litre
10142318	Farmette Concentrate	12.5kg

## ICINGS, FILLINGS & TOPPINGS

Code	Product	Size
10140933	American Cream Cheese Icing	10kg
10141616	Carrot Cake Topping	10kg
10141944	Craigmillar Caramel	12.5kg
10143343	Crembel Fudge Icing - Caramel	12.5kg
10143325	Crembel Fudge Icing - Chocolate	12.5kg
10143328	Crembel Fudge Icing - Lemon	12.5kg
10143336	Crembel Fudge Icing - White	12.5kg
10141960	Crembel Fudge Icing Original - Caramel	12.5kg
10234570	Crembel Fudge Icing Strawberry	12.5kg
10142151	Double Fudge Icing	12.5kg
10176895	Frosting - Chocolate	5kg
10176900	Frosting - Vanilla	5kg
10185266	Original Crème Patisserie	10kg
10143849	RTU Toffee Sauce	10kg
10144413	Vanilla Light N Fluffy	8kg pail
10144512	White Wrap Ice	12.5kg

## DOUGHNUT

Code	Product	Size
10142156	Doughnut Concentrate (50%)	16kg
10142843	Kielder Doughnut Concentrate (50%)	25kg
10188769	Meister Berliner Complete Mix	25kg
10143898	Satin Doughnut Concentrate (20%)	12.5kg



Extra Moist Cake Mixes - Plain, Choc & Toffee

AMERICAN AMERICAN AMERICAN AMERICAN

**Craigmillar Extra Moist** cake mixes available in plain, chocolate and toffee make all your muffins, cupcakes and tray bakes from the one mix. Just add egg, oil and water to produce extremely moist cakes with a high yield and excellent shelf life. Baked cakes are freeze / thaw stable and taste just as good from frozen as they do fresh. You can even make up the batter and freeze for up to 6 months for use later. Once baked, cakes can be stored for up to 7 days fresh or 3 months frozen.

# Extra Moist Plain Cake Mix

A plain extra moist cake mix for making all your muffins, cupcakes and tray bakes

## Plain Cake Mix

- Plain mix to produce extremely moist cupcakes, muffins and tray bakes
- Easy to use - just add egg, oil and water
- Holds fruit, flavours and other inclusions
- High yield
- Baked cakes have an excellent shelf life
- Freeze/thaw stable
- Batter can be frozen for use later
- Size: 12.5kg and 4 x 3.5kg

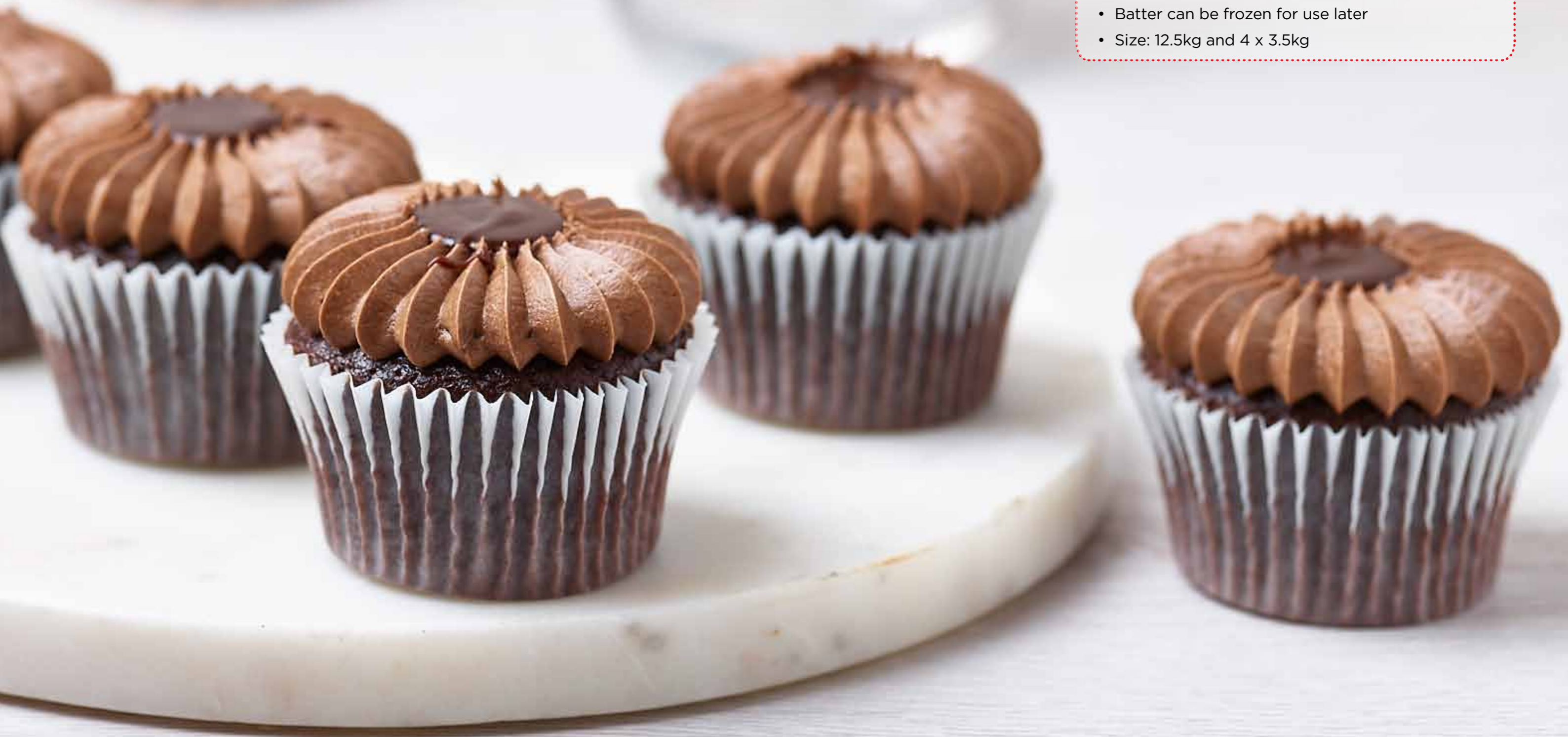


# Extra Moist Chocolate Cake Mix

A chocolate extra moist cake mix for making all your muffins, cupcakes and tray bakes

## Chocolate Cake Mix

- Chocolate mix to produce extremely moist cupcakes, muffins and tray bakes
- Easy to use - just add egg, oil and water
- Holds fruit, flavours and other inclusions
- High yield
- Baked cakes have an excellent shelf life
- Freeze/thaw stable
- Batter can be frozen for use later
- Size: 12.5kg and 4 x 3.5kg



# Extra Moist Toffee Cake Mix

A toffee extra moist cake mix for making all your muffins, cupcakes and tray bakes.

## Toffee Cake Mix

- Toffee mix to produce extremely moist cupcakes, muffins and tray bakes
- Easy to use - just add egg, oil and water
- Holds fruit, flavours and other inclusions
- High yield
- Baked cakes have an excellent shelf life
- Freeze/thaw stable
- Batter can be frozen for use later
- Size: 12.5kg



# Perfect Toppings & Fillings

**Craigmillar's** superior range of icings, toppings and fillings are made using the finest quality ingredients and have been created by our team of experts using the latest in baking technology.

## Double Fudge Icing

- Ready to use dark chocolate icing for filling and coating a wide range of confectionery
- Rich dark chocolate with a softer eat effect for using on brownie, fudge and chocolate cakes
- Spread or pipe straight from the pail, or heat to 40°C for dipping
- Pack size: 12.5kg pail
- Product code: 10142151

## Vanilla Light N Fluffy

- Ready to use aerated filling cream (butter cream alternative) with light texture
- Vanilla flavoured
- Spread or pipe straight from the pail
- Pack size: 8kg pail
- Product code: 10144413

**Craigmillar's** convenient products offer the best solutions for creating the most appealing products that offer something extra special.

## American Cream Cheese Icing

- A ready to use icing made with full fat soft cheese
- Soft rich eat, light in colour
- Can be used as a topping or filling.
- Traditionally used on carrot cake, but works well with ginger cake, banana cake and coffee cake
- Contains 18% full fat soft cheese
- Pack size: 10kg pail
- Product code: 10140933

## Crembel Fudge Icings

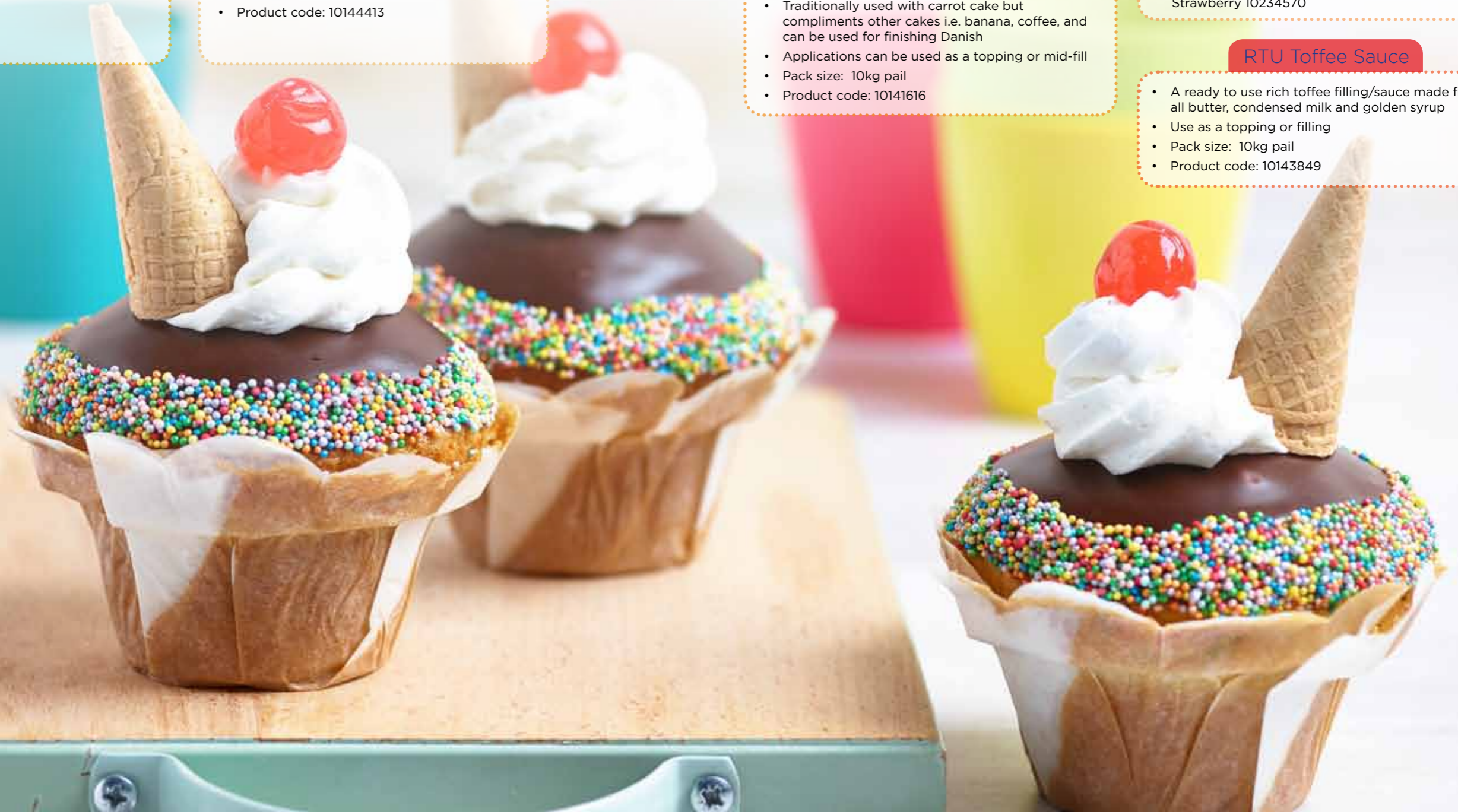
- Ready to use fudge icing for topping, filling and coating
- Use on a wide range of confectionery items
- Can be beaten, piped, topped or filled on to cakes, cupcakes and gateaux
- Freeze / thaw stable
- Melt to 45°C for dipping and piping
- Long shelf life on finished product
- Non sticky finish, giving a slight skin but with a soft eat
- Crembel can be beaten and used instead of a frosting
- Pack size: 12.5kg pail
- Product codes: Caramel 10143343, Chocolate 10143325, White 10143336, Lemon 10143328, Strawberry 10234570

## Carrot Cake Topping

- Carrot cake topping made with cream cheese powder
- Rich flavour, creamy yellow in colour
- Traditionally used with carrot cake but compliments other cakes i.e. banana, coffee, and can be used for finishing Danish
- Applications can be used as a topping or mid-fill
- Pack size: 10kg pail
- Product code: 10141616

## RTU Toffee Sauce

- A ready to use rich toffee filling/sauce made from all butter, condensed milk and golden syrup
- Use as a topping or filling
- Pack size: 10kg pail
- Product code: 10143849



# Plain Extra Moist Mix Recipes

## Choc & Coconut Loaf Cake Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Desiccated Coconut	70g
Dark Chocolate Chunks	100g

### Topping

Coconut Shards  
Dark Chocolate Chunks

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in coconut and chocolate chunks
- 5 Deposit 380g into prepared Pullman tins and sprinkle with coconut shards and chocolate chunks
- 6 Bake at 180°C for approx. 30 minutes



## Orange & Raspberry Loaf Cake Recipe



### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Orange Flavour	5g
Orange ( <i>peel</i> )	150g

### Topping

<b>VANILLA LIGHT N FLUFFY</b>	<b>500g</b>
Raspberry Flavour & Colour	2g

### Instructions

- 1 Add mix, egg, oil, water and flavour over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 380g into prepared Pullman tins and bake at 180°C for approx. 30 minutes
- 5 Once baked and cooled spread raspberry flavoured VANILLA LIGHT N FLUFFY over top of cake

### Raspberry Vanilla Light N Fluffy

- 1 Place VANILLA LIGHT N FLUFFY and raspberry flavour & colour into a mixing bowl and blend on first speed for 2 minutes

## Rose & Pistachio Loaf Cake Recipe



### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Rose Flavour	3g
Pistachios ( <i>chopped</i> )	150g

### Topping

#### CREMBEL FUDGE ICING - WHITE

Green Food Colouring  
Pistachios (*pieces*)  
Rose Petals (*edible*)

### Instructions

- 1 Add mix, egg, oil, water and flavour over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in pistachios
- 5 Deposit 380g into prepared Pullman tins and bake at 180°C for approx. 30 minutes
- 6 Once baked dip top of cake into CREMBEL FUDGE ICING - WHITE which has been coloured green and heated to 45°C
- 7 Finish with a sprinkle of rose petals and pistachio nibs over top of cake

## Lemon & Lime Muffins Recipe



### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Lemon Flavour	4g

### Topping

<b>VANILLA LIGHT N FLUFFY</b>	<b>500g</b>
Lime Flavour	1g
Lime Food Colouring	1g
Lemon & Lime Marmalade	
Lemon Sugar	

### Instructions

- 1 Add mix, egg, oil, water and flavour over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 115g into prepared muffin cases and bake at 180°C for approx. 30-35 minutes
- 5 Once cooled, inject 15g of lemon & lime marmalade into each muffin and top with lime flavoured & coloured VANILLA LIGHT & FLUFFY
- 6 Finish with a sprinkle of lemon sugar

### Lemon Flavoured & Coloured Vanilla Light N Fluffy

- 1 Place VANILLA LIGHT N FLUFFY and lime flavour & colour into a mixing bowl and blend on first speed for 2 minutes

## Millionaire Muffins Recipe



### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
<b>RTU TOFFEE SAUCE/FILLING</b>	

### Topping

**MARVELLO Crumble Topping**  
**FARMACHOC LIGHT or BLENDED**

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 115g into prepared muffin cases, sprinkle with MARVELLO crumble and bake at 180°C for approx. 30-35 minutes
- 5 Once cooled, inject 15g of RTU TOFFEE SAUCE/FILLING into each muffin.
- 6 Heat FARMACHOC to 45°C in a double pan and deposit 10g on top of each muffin and then sprinkle with 8g of MARVELLO crumble topping

### MARVELLO Crumble Topping Recipe

<b>MARVELLO CAKE MARGARINE</b>	<b>255g</b>
Bakers Grade Flour	340g
Caster Sugar	340g

- 1 Mix all ingredients together and rub the MARVELLO through
- 2 Refrigerate before use

## Banana Sundae Muffins **Recipe**

### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Banana Flavour	5g

### Topping

<b>VANILLA LIGHT N FLUFFY CREMBEL FUDGE ICING - CHOC</b>
Mini Ice Cream Cones
Glace Cherries

### Instructions

- 1 Add mix, egg, oil, water and flavour over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 115g into prepared muffin cases and bake at 180°C for approx. 30-35 minutes
- 5 Once cooled, dip top of muffin in CHOCOLATE CREMBEL that's been heated to 45°C6 Dip the edge of muffin into sprinkles and pipe of swirl of VANILLA LIGHT N FLUFFY on top
- 7 Finish by placing a mini ice cream cone and a glace cherry on top



## Blackberry Almond Slice **Recipe**

### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Blackberries	130g
Almond Flavour	2g

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in blackberries
- 5 Deposit 1kg into 18cm x 30cm tray, sprinkle top of batter with almond pieces
- 6 Bake at 180°C for approx. 30 minutes



## Raspberry Puddle Cupcakes **Recipe**

### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g

### Topping

<b>CREMBEL FUDGE ICING - WHITE</b>	<b>500g</b>
Raspberry Flavour & Colour	1-2g
<b>MERJEL COLD PROCESS JELLY - RASPBERRY</b>	

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 50g into prepared cupcake cases and bake at 160°C for approx. 35 minutes
- 5 Once cooled, beat WHITE CREMBEL with raspberry flavour & colour until fully incorporated
- 6 Pipe onto cupcakes using a Sultane nozzle No. 796 then flood the middle with RASPBERRY MERJEL





## Mocha Muffins Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Coffee Powder	15g

**Topping & Filling**  
**DOUBLE FUDGE ICING**  
Chocolate Coffee Beans

### Instructions

- 1 Add mix, egg, oil, water and coffee powder over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 115g into prepared muffin cases and bake at 180°C for approx. 30-35 minutes
- 5 Once cooled, inject 15g of **DOUBLE FUDGE ICING** into each muffin and pipe 15g on top, finish with chocolate cocoa bean



## Jam & Coconut Loaf Cake Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g

**Topping**  
**MERJEL COLD PROCESS JELLY - RASPBERRY**  
Coconut (desiccated)

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 180°C for approx. 30 minutes
- 5 Once baked spread top of cake with **RASPBERRY MERJEL** whilst it is still warm and sprinkle with desiccated coconut



## Gin & Tonic Drizzle Loaf Cake Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	180g
Tonic Water	100g
Liquid Egg	350g
Lime Zest	10g

**Topping**  
Icing Sugar 300g  
Gin 100g

### Instructions

- 1 Add mix, egg, oil, water and flavour over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 380g into prepared Pullman tins and bake at 180°C for approx. 30 minutes
- 5 Once baked and still hot, top with gin drizzle icing

### Gin Drizzle Icing

- 1 Blend icing sugar with gin and drizzle on cake straight out of oven.



## Raspberry & Elderflower Slice Recipe



### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>2000g</b>
Oil	600g
Water	560g
Liquid Egg	700g
Raspberries	270g

### Topping

<b>AMERICAN CHEESE ICING</b>	<b>1500g</b>
Elderflower Flavour	
Raspberries	

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in raspberries
- 5 Deposit 4kg into 18" x 30" and bake at 180°C for approx. 30-40 minutes
- 6 Once cool, top with elderflower flavoured AMERICAN CHEESE ICING and top with fresh raspberries

### Elderflower Flavoured American Cream Cheese Icing

- 1 Place AMERICAN CHEESE ICING and elderflower flavour into a mixing bowl and blend on first speed for 2 minutes

## Smore's Slices Recipe



### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>2000g</b>
Oil	600g
Water	560g
Liquid Egg	700g

### Topping & Filling

<b>MELLOMALLO</b>
<b>DOUBLE FUDGE ICING</b>

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 4kg into 18" x 30" and bake at 180°C for approx. 45 minutes
- 5 Once cool, layer the cake and spread 1kg of whipped SNOWMALLO in the middle
- 6 Top with DOUBLE FUDGE ICING

### Mellomallo

- 1 Make up SNOWMALLO by melting it to 60°C. Blend together with water
- 2 Whisk to a peak on top speed

## Choc & Pineapple Loaf Cake Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Pineapple Flavour	5g
Pineapple Chunks ( <i>dried</i> )	70g
Chocolate Chunks	70g

### Topping

<b>DOUBLE FUDGE ICING</b>
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### Instructions

- 1 Add mix, egg, oil, water and pineapple flavour over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in pineapple chunks, pineapple flavour and chocolate chunks
- 5 Deposit 380g into prepared Pullman tins and bake at 180°C for approx. 30 minutes
- 6 Once baked and cooled, top with pineapple icing

### Pineapple Icing

- 1 Blend WHITE CREMBEL with pineapple flavour and yellow food colouring until desired shade is achieved.



# Cocktail Cupcakes Recipes



Mojito  
Cupcakes

Pina Colada  
Cupcakes

Tequila  
Sunrise  
Cupcakes

Strawberry  
Daiquiri  
Cupcakes

## Mojito Cupcakes



### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	240g
Liquid Egg	350g
White Rum	40g

### Topping

<b>VANILLA LIGHT N FLUFFY</b>	<b>500g</b>
Mint Flavour	1.5g
Mint Colour	1.5g
White Chocolate Cigars	
Mint Leaf	

### Instructions

- 1 Add mix, egg, oil, water and rum over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 50g into prepared cupcake cases and bake at 160°C for approx. 35 minutes
- 5 Once cooled, top with mint flavoured VANILLA LIGHT N FLUFFY and garnish with a white chocolate cigar and mint leaf

### Mint Vanilla Light N Fluffy

- 1 Place VANILLA LIGHT N FLUFFY and mint flavour & colour into a mixing bowl and blend on first speed for 2 minutes

## Pina Colada Cupcakes



### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	240g
Liquid Egg	350g
Malibu®	40g
Desiccated Coconut	

### Topping

<b>VANILLA LIGHT N FLUFFY</b>	<b>500g</b>
Pineapple Flavour	1.5g
Yellow Colour	1.5g
Glace Cherries	
White Chocolate Cigars	
Pineapple Chunks	

### Instructions

- 1 Add mix, egg, oil, water and Malibu® over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 50g into prepared cupcake cases and sprinkle with desiccated coconut
- 5 Bake at 160°C for approx. 35 minutes
- 6 Once cooled, top with pineapple flavoured VANILLA LIGHT N FLUFFY and garnish with a white chocolate cigar, pineapple chunk and glace cherry

### Pineapple Vanilla Light N Fluffy

- 1 Place VANILLA LIGHT N FLUFFY and mint flavour & colour into a mixing bowl and blend on first speed for 2 minutes

## Strawberry Daiquiri Cupcakes



### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	240g
Liquid Egg	350g
White Rum	40g

### Topping

<b>VANILLA LIGHT N FLUFFY</b>	<b>500g</b>
Strawberry Flavour	1.5g
Strawberry Colour	1.5g
Strawberries	
Pink Chocolate Cigars	

### Instructions

- 1 Add mix, egg, oil, water and rum over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 50g into prepared cupcake cases and sprinkle with desiccated coconut
- 5 Bake at 160°C for approx. 35 minutes
- 6 Once cooled, top with a swirl of strawberry flavoured & coloured VANILLA LIGHT N FLUFFY and garnish with a pink chocolate cigar, and strawberry

### Strawberry Vanilla Light N Fluffy

- 1 Place VANILLA LIGHT N FLUFFY and strawberry flavour & colour into a mixing bowl and blend on first speed for 2 minutes

## Tequila Sunrise Cupcakes



### Ingredients

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	220g
Liquid Egg	350g
Tequila	40g
Grenadine	20g

### Instructions

- 1 Add mix, egg, oil, water, tequila and grenadine over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 50g into prepared cupcake cases and bake at 160°C for approx. 35 minutes
- 5 Once cooled, fill a piping bag with pink coloured VANILLA LIGHT N FLUFFY and orange coloured VANILLA LIGHT N FLUFFY and pipe a swirl on top of cupcakes. Garnish with a pink chocolate cigar and glace cherry

### Pink Topping

<b>VANILLA LIGHT N FLUFFY</b>	<b>250g</b>
Pink Colour	1g
Pomegranate Flavour	1g

<b>Orange Topping</b>	
<b>VANILLA LIGHT N FLUFFY</b>	<b>250g</b>
Orange Colour	1g
Orange Flavour	1g

Pink Chocolate Cigars	
Glace Cherries	

### Pink Vanilla Light N Fluffy

- 1 Place VANILLA LIGHT N FLUFFY, pomegranate flavour and pink colour into a mixing bowl and blend on first speed for 2 minutes

### Orange Vanilla Light N Fluffy

- 1 Place VANILLA LIGHT N FLUFFY, orange flavour and orange colour into a mixing bowl and blend on first speed for 2 minutes

## Macaron Cake Recipe



### Ingredients

EXTRA MOIST CAKE MIX - PLAIN	1000g
Oil	300g
Water	280g
Liquid Egg	350g
Almonds ( <i>ground</i> )	120g
Almond Flavour	4g
Lilac Food Colouring	

### Topping & Filling

VANILLA LIGHT N FLUFFY	500g
MERJEL COLD PROCESS JELLY - RASPBERRY	
Coloured Dragees	

### Instructions

- 1 Add mix, egg, oil, almond flavour and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Add ground almonds and lilac food colouring until desired coloured is achieved
- 5 Deposit 700g each into two greased and lined 8" cake tins and bake at 180°C for approx. 40-45 minutes
- 6 Once cooled, level and sandwich the cake with RASPBERRY MERJEL and VANILLA LIGHT N FLUFFY
- 7 Mask the outside of cake with VANILLA LIGHT N FLUFFY and decorate the bottom edge with coloured dragees
- 8 Finish with macaroons to decorate

## Red Velvet Cake Recipe



### Ingredients

EXTRA MOIST CAKE MIX - PLAIN	1000g
Oil	300g
Water	280g
Liquid Egg	350g
Cocoa Powder ( <i>natural</i> )	40g
Red Extra Food Colouring	10g

### Topping

CREMBEL FUDGE ICING - WHITE	250g
Red Velvet Cake Crumbs or Raspberries ( <i>freeze dried</i> )	

### Instructions

- 1 Add mix, cocoa powder, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 700g into a greased Bundt tin and bake at 160°C for approx. 60 minutes. Allow to cool for 10 minutes before de-tinning
- 5 Once cooled, heat WHITE CREMBEL to 45°C and drizzle over cake
- 6 Sprinkle with red velvet cake crumbs or freeze dried raspberries to finish

## Pink Lemonade Cake Recipe



### Ingredients

EXTRA MOIST CAKE MIX - PLAIN	1000g
Oil	300g
Water	280g
Liquid Egg	350g
Lemon Flavour & Colour	5g

### Topping & Filling

VANILLA LIGHT N FLUFFY	500g
Raspberry Flavour & Colour	2g
Raspberries ( <i>freeze dried</i> )	5g
White Chocolate Cigars	

### Instructions

- 1 Add mix, egg, oil, water and lemon flavour & colour over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 600g each into three greased and lined 6" cake tins and bake at 180°C for approx. 35-40 minutes
- 5 Once cooled, sandwich together with lemon curd and raspberry VANILLA LIGHT N FLUFFY and sandwich together
- 6 Mask and cover with raspberry VANILLA LIGHT N FLUFFY
- 7 Beat LEMON CREMBEL and swirl on top of the cake. Finish by decorating with white chocolate cigars

### Raspberry VANILLA LIGHT N FLUFFY

- 1 Place VANILLA LIGHT N FLUFFY, pink flavour & colour and freeze dried raspberries into a mixing bowl and blend on first speed for 2 minutes

## Turkish Delight Cake Recipe



### Ingredients

EXTRA MOIST CAKE MIX - PLAIN	1000g
Oil	300g
Water	280g
Liquid Egg	350g
Rose Flavour	3g
Pink Food Colouring	2g
Chocolate Chunks ( <i>dark</i> )	100g

### Topping & Filling

LACTOFILL	500g
Chocolate ( <i>dark</i> )	500g
Turkish Delight	
Rose Petals ( <i>edible</i> )	

### Instructions

- 1 Add mix, egg, oil, water rose flavour & pink food colouring over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in dark chocolate chunks
- 5 Deposit 600g each into three greased and lined 6" cake tins and bake at 180°C for approx. 35-40 minutes
- 6 Once cooled, level and sandwich together with chocolate ganache
- 7 Mask and cover with chocolate ganache and decorate with edible rose petals and chunks of Turkish Delight

### Chocolate Ganache

- 1 Boil LACTOFIL then take off the heat, add the chocolate and mix until melted
- 2 Allow to cool until its at a spreadable consistency (gentle heat in microwave if it becomes too firm)

# Chocolate Extra Moist Mix Recipes

## Ferrero Rocher Cupcakes **Recipe**

### Ingredients

<b>EXTRA MOIST CAKE MIX - CHOC</b>	<b>1000g</b>
Oil	310g
Water	415g
Liquid Egg	345g
Hazlenuts ( <i>chopped</i> )	70g

### **Topping**

<b>CREMBEL FUDE ICING - CHOCOLATE</b>	
<b>DOUGBLE FUDGE ICING</b>	
Hazlenuts ( <i>chopped, roasted</i> )	140g
Ferrero Rocher	

### Instructions

- 1 Add mix, egg, oil, water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in hazelnuts
- 5 Deposit 50g into prepared cupcake cases and bake at 160°C for approx. 35 minutes
- 6 Once cooled, top with a swirl of beaten CHOCOLATE CREMBEL
- 7 Heat DOUGBLE FUDGE ICING to 40°C and drizzle of over CHOCOLATE CREMBEL swirl, sprinkle with chopped hazelnuts and place a Ferrero Rocher on top



## Choc, Pistachio & Raspberry Muffins Recipe



### Ingredients

<b>EXTRA MOIST CAKE MIX - CHOC</b>	<b>1000g</b>
Oil	310g
Water	415g
Liquid Egg	345g
Pistachios ( <i>chopped</i> )	70g

### Topping

<b>MERJEL COLD PROCESS JELLY - RASPBERRY MERJEL</b>	
<b>VANILLA LIGHT N FLUFFY</b>	<b>500g</b>
Raspberry Flavour & Colour	3g

### Instructions

- 1 Add mix, egg, oil, water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in chopped pistachios
- 5 Deposit 110g into prepared muffin cases, sprinkle top with chopped pistachios and bake at 190°C for approx. 30-35 minutes
- 6 Once cooled, inject with 15g of RASPBERRY MERJEL
- 7 Pipe a swirl of pink VANILLA LIGHT N FLUFFY on top of muffin to finish

### Raspberry VANILLA LIGHT N FLUFFY

- 1 Place VANILLA LIGHT N FLUFFY and raspberry flavour & colour into a mixing bowl and blend on first speed for 2 minutes

## Amaretto Muffins Recipe



### Ingredients

<b>EXTRA MOIST CAKE MIX - CHOC</b>	<b>1000g</b>
Oil	310g
Water	385g
Liquid Egg	345g
Amaretto	30g
Almonds ( <i>chopped</i> )	70g

### Topping

<b>RTU TOFFEE SAUCE/FILLING</b>	<b>500g</b>
Almond Flavour	1.5g

### Instructions

- 1 Add mix, egg, oil, water and Amaretto over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 110g into prepared muffin cases, sprinkle with almonds and bake at 190°C for approx. 30-35 minutes
- 5 Once cooled, inject with almond flavour RTU TOFFEE SAUCE/FILLING

### Almond Toffee Sauce/Filling

- 1 Blend RTU TOFFEE SAUCE/FILLING and almond flavour together until flavour is fully incorporated

## Choc, Mango & Passionfruit Muffins Recipe



### Ingredients

<b>EXTRA MOIST CAKE MIX - CHOC</b>	<b>1000g</b>
Oil	310g
Water	415g
Liquid Egg	345g

### Topping

<b>CREMBEL FUDGE ICING - WHITE</b>	<b>500g</b>
Passion Fruit Curd	
Mango Flavour	1.5g
Yellow Food Colouring	1g

### Instructions

- 1 Add mix, egg, oil, water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Lend in chopped pistachios
- 5 Deposit 110g into prepared muffin cases and bake at 190°C for approx. 30-35 minutes
- 6 Once cooled, inject with 15g of passionfruit curd
- 7 Pipe a swirl of mango flavoured VANILLA CREMBEL on top of muffin to finish

### Mango flavoured White Crembel

- 1 Place WHITE CREMBEL, mango flavour and yellow colour into a mixing bowl and blend on first speed for 2 minutes
- 2 Scrape down and turn mixer to second speed and mix until aerated

## Chocolate & Raspberry Loaf Cake Recipe



### Ingredients

<b>EXTRA MOIST CAKE MIX - CHOC</b>	<b>1000g</b>
Liquid Oil	310g
Water	415g
Egg	345g

### Instructions

- 1 Add egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 4 minutes on second speed
- 4 Deposit 1kg into a 18.30cm tray bake or scale up and deposit 4.5kg into a baking sheet.
- 5 Bake for 35-40 minutes.
- 6 Once cooled layer with raspberry colour and flavoured crembel and mask and coat the outside of the cake.
- 7 Heat chocolate crembel up to 45c and drizzle over the top of the cake allowing in to go down the sides.
- 8 Randomly place raspberries on the top

### Raspberry Crembel

<b>VANILLA CREMBEL</b>	<b>500g</b>
Raspberry Colour & Flavour	2g

- 1 Beat until fully incorporated

## Choc & Orange Marbled Loaf Cake Recipe

### Ingredients

#### Orange Batter

<b>EXTRA MOIST CAKE MIX - PLAIN</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Orange Food Colouring	2-3g

#### Chocolate Batter

<b>EXTRA MOIST CAKE MIX - CHOC</b>	<b>1000g</b>
Oil	310g
Water	415g
Liquid Egg	345g

### Instructions

#### Orange Mix

- 1 Add mix, egg, oil, water and orange flavour and colour over 1 minute on first speed
- 2 Scrape down and mix for 3 minutes on second speed

#### Chocolate Mix

- 1 Add mix, egg, oil, water and orange flavour and colour over 1 minute on first speed
- 2 Scrape down and mix for 3 minutes on second speed
- 3 Very lightly blend the two batters together to marble
- 4 Deposit 360g into prepared Pullman tins and bake at 180°C for approx. 40-45 minutes

#### Topping

<b>VANILLA LIGHT N FLUFFY</b>	<b>500g</b>
Orange Flavour	1.5g
Orange Food Colouring	1g
<b>CREMBEL FUDGE ICING - CHOCOLATE</b>	

#### Orange Vanilla Light N Fluffy

- 1 Place VANILLA LIGHT N FLUFFY and orange flavour and colour into a mixing bowl and blend on first speed for 2 minutes



## After Eight® Cupcakes Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - CHOC</b>	<b>1000g</b>
Oil	310g
Water	415g
Liquid Egg	345g

#### Topping

<b>VANILLA LIGHT N FLUFFY</b>	<b>500g</b>
Peppermint Flavour	1.5g
Mint Food Colouring	1g +/-

### Instructions

- 1 Add mix, egg, oil, water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 50g into prepared cupcake cases and bake at 160°C for approx. 35 minutes
- 5 Once cooled, top with mint VANILLA LIGHT N FLUFFY and place an After Eight® mint on top

#### Mint Vanilla Light N Fluffy

- 1 Place VANILLA LIGHT N FLUFFY and mint flavour & colour into a mixing bowl and blend on first speed for 2 minutes



## Cherry Cola Cupcakes Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - CHOC</b>	<b>1000g</b>
Oil	310g
Water	415g
Liquid Egg	345g
Cherry Flavour	3g

#### Topping

<b>VANILLA LIGHT N FLUFFY</b>	<b>500g</b>
Cola Flavour	1.5g
Purple Food Colouring	1g +/-

### Instructions

- 1 Add mix, egg, oil, water and cherry flavour over 1 minute on first speed
- 3 Scrape down
- 4 Mix for 3 minutes on second speed
- 5 Deposit 50g into prepared cupcake cases and bake at 160°C for approx. 35 minutes
- 6 Once cooled, swirl top with cherry cola flavoured VANILLA LIGHT N FLUFFY and decorate with cola bottle sweet

#### Cherry Cola Vanilla Light N Fluffy

- 1 Place VANILLA LIGHT N FLUFFY and cola flavour & purple colour into a mixing bowl and blend on first speed for 2 minutes





## Choc Drizzle Bundt Cake Recipe



### Ingredients

EXTRA MOIST CAKE MIX - CHOC	1000g
Oil	310g
Water	415g
Liquid Egg	345g

### Topping

DOUBLE FUDGE ICING	250g
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### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 700g into a greased Bundt tin and bake at 160°C for approx. 60 minutes. Allow to cool for 10 minutes before de-tinning
- 5 Once cooled, heat DOUBLE FUDGE ICING to 40°C and drizzle over cake

## Matcha Green Tea Cake Recipe



### Ingredients

EXTRA MOIST CAKE MIX - CHOC	1000g
Oil	310g
Water	415g
Liquid Egg	345g

### Topping & Filling

MARVELLO CAKE MARGARINE	500g
Icing Sugar	500g
Culinary Matcha Powder	50g
DOUBLE FUDGE ICING	

### Instructions

- 1 Add mix, egg, oil and over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 700g each into three greased and lined 8" cake tins and bake at 180°C for approx. 40-45 minutes
- 5 frosting
- 6 Mask cake with Matcha frosting and drizzle top of cake with DOUBLE FUDGE ICING

### Matcha Frosting

- 1 Beat MARVELLO, icing sugar and culinary Matcha powder until light and fluffy

## Double Choc, Fruit & Nut Slices Recipe



### Ingredients

EXTRA MOIST CAKE MIX - CHOC	1000g
Oil	310g
Water	415g
Liquid Egg	345g
FARMACHOC CHIPS	100g
Nuts (chopped)	65g
Sultanas	55g

### Filling

DOUBLE FUDGE ICING	250g
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### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in FARMACHOC CHIPS, nuts and sultanas
- 5 Deposit 1kg into an 18cm x 30cm tray bake or scale up and deposit 4.5kg in an 18" x 30" baking sheet
- 6 Sprinkle top of batter with FARMACHOC CHIPS and nuts
- 7 Bake at 180°C for 35-40 minutes
- 8 Once cooled, cut in half and spread DOUBLE FUDGE ICING over top of one layer and sandwich together

## Parma Violet Bundt Cake Recipe



### Ingredients

EXTRA MOIST CAKE MIX - CHOC	1000g
Oil	310g
Water	415g
Liquid Egg	345g
Violet Flavour	5g

### Topping

CREMBEL FUDGE ICING - WHITE	500g
Violet Flavour	3g
Purple Colour	1g
Parma Violet Sweets	

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 700g into a greased Bundt tin and bake at 160°C for approx. 60 minutes. Allow to cool for 10 minutes before de-tinning
- 5 Once cooled, drizzle with violet coloured and flavoured WHITE CREMBEL that has been heated to 45°C. Finish with a sprinkle of crushed Parma Violet Sweets

### Violet Coloured and Flavoured White Crembel

- 1 Blend WHITE CREMBEL with violet flavour and purple food colouring until desired shade is achieved.

# Toffee Extra Moist Mix Recipes

## Tropical Toffee Loaf Cake **Recipe**

### Ingredients

<b>EXTRA MOIST CAKE MIX - TOFFEE</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Tropical Dried Fruit Mix	150g
Coconut Shards	

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in tropical fruit mix
- 5 Deposit 380g of batter into prepared Pullman tins and sprinkle top with coconut shards
- 6 Bake at 180°C for approx. 45 minutes



## Caramelised Toffee & Orange Cake Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - TOFFEE</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g

### Topping

<b>RTU TOFFEE SAUCE/FILLING</b>	<b>500g</b>
Orange Flavour	1.5g
Orange Slices	
Edible Flowers	

### Instructions

- 1 Add egg, oil, and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 500g into greased Bundt loaf tin
- 5 Bake at 160°C for approx. 45-50 minutes
- 6 Once cooled drizzle orange flavoured RTU TOFFEE SAUCE/FILLING over the top
- 7 Decorate with orange slices and edible flowers

### Caramelised Orange Toffee Sauce

Blend orange flavour and RTU TOFFEE SAUCE/FILLING together until fully incorporated



## Chunky Monkey Cake Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - TOFFEE</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Banana Flavour	5g

### Topping & Filling

<b>CREMBEL FUDGE ICING - CHOCOLATE</b>
<b>CREMBEL FUDGE ICING - CARAMEL</b>
<b>DOUBLE FUDGE ICING</b>
Banana Foam Sweets

### Instructions

- 1 Add mix, egg, oil, water and banana flavour over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 1kg of batter into an 18cm x 30cm tray bake or scale up recipe and deposit 4.5kg into an 18" x 30" sheet
- 5 Bake tray bake at 180°C for approx. 35-45 minutes
- 6 Once cooled, layer and coat the outside of the cake with beaten CHOCOLATE CREMBEL and CARAMEL CREMBEL in alternating layers
- 7 Heat DOUBLE FUDGE ICING to 40°C and drizzle over top of cake
- 8 Pipe swirls of beaten CARAMEL CREMBEL over top of cake and finish with a banana foam sweet on top of each swirl



## Salted Caramel & Chocolate Chip Loaf Cake Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - TOFFEE</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Chocolate Chips	100g

### Topping & Filling

Caramel or Fudge Pieces
<b>CREMBEL FUDGE ICING - CHOCOLATE</b>

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Blend in chocolate chips
- 5 Deposit 380g of batter into prepared Pullman tins
- 6 Bake at 180°C for approx. 30 minutes



## Toffee Apple Cupcakes Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - TOFFEE</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g

### Topping

<b>CREMBLE FUDGE ICING - WHITE</b>	<b>500g</b>
Apple Flavour	
Red Food Colour	1.5g

### Instructions

- 1 Add egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 50g into prepared cupcake cases
- 5 Bake at 160°C for approx. 35-40 minutes
- 6 Once cooled dip the top of cupcakes in red apple flavoured WHITE CREMBEL and use a chocolate stick as a stalk
- 7 Colour a small amount of VANILLA LIGHT N FLUFFY green and pipe with a leaf tube

### Red Apple Crembel

Once cooled, beat WHITE CREMBEL with apple flavour & red colour until fully incorporated



## Triple Toffee pool Cupcakes Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - TOFFEE</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g

### Topping

<b>CREMBLE FUDGE ICING - CARAMEL</b>	<b>500g</b>
<b>RTU TOFFEE SAUCE/FILLING</b>	

### Instructions

- 1 Add mix, egg, oil and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 3 minutes on second speed
- 4 Deposit 50g into prepared cupcake cases and bake at 160°C for approx. 35 minutes
- 5 Once cooled, Pipe CARAMEL CREMBEL onto cupcakes using a Sultane nozzle No. 796 then flood the centre with RTU TOFFEE SAUCE/FILLING



## Sticky Toffee Bundt Cake Recipe

### Ingredients

<b>EXTRA MOIST CAKE MIX - TOFFEE</b>	<b>1000g</b>
Oil	300g
Water	280g
Liquid Egg	350g
Dates (chopped)	150g

### Topping

RTU TOFFEE SAUCE/FILLING

### Instructions

- 1 Add egg, oil, and water over 1 minute on first speed
- 2 Scrape down
- 3 Mix for 4 minutes on second speed
- 4 Bend in chopped dates
- 5 Deposit 700g into greased Bundt tin
- 6 Bake at 160°C for approx. 60 minutes
- 7 Once cooled drizzle with RTU TOFFEE SAUCE/FILLING

