

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
10222223	Genoese Cake Mix	12.5kg
10142523	Ginger 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 2000 Scone Concentrate	24kg
10140541	2 Way Savoury Scone Concentrate	16kg
10143922	2 Way 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

FILLING CREAMS

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

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 - Vanilla	12.5kg
10141960	Crembel Fudge Icing Original - Caramel	12.5kg
10185266	Original Crème Patisserie	10kg
10142151	Double Fudge Icing	12.5kg
10176895	Frosting - Chocolate	5kg
10176900	Frosting - Vanilla	5kg
10143849	RTU Toffee Filling	10kg
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



Sponge Mixes Plain & Chocolate

Complete Sponge

Craigmillar Complete Sponge is a fat free, light and tender eating plain sponge. The new mix has been improved to produce sponge cakes with an even higher volume and size. The crumb strength has been increased and it now makes even better Swiss rolls with no cracking when rolling. It has a good firm texture yet is soft eating and moist. The mix is self-levelling and holds colour extremely well, plus it's easy to use - simply add water.

Perfect for sponge cakes and Swiss rolls

*Sponge cake,
an all-time
classic!*

Complete Sponge

- Plain mix to produce sponges and Swiss rolls with good volume and size
- Easy to use - just add water
- Good, soft eating texture
- Self-levelling
- Holds colour really well
- Brilliant for Swiss Rolls - no cracking and good thickness
- Freeze and thaw stable
- Size: 12.5kg



Chocolate Sponge

Craigmillar Chocolate Sponge is a fat free, light and tender eating chocolate sponge. The new mix has been improved to produce sponge cakes with an even higher volume and size. The crumb strength has been increased and it now makes even better Swiss rolls with no cracking when rolling and the colour has been improved for an even better chocolatey appearance. It has a good firm texture yet is soft eating and moist. The mix is self-levelling and is easy to use - just add water.

Perfect for sponge cakes or Swiss rolls and chocolate yule logs

The chocolate version of an all-time classic!

Chocolate Sponge

- Chocolate mix to produce sponges, Swiss rolls and yule logs with good volume and size
- Easy to use - just add water
- Good, soft eating texture
- Self-levelling
- Brilliant for Swiss rolls and chocolate yule logs - no cracking and good thickness
- Freeze and thaw stable
- Size: 12.5kg



Recipe Sponge Cake

Ingredients

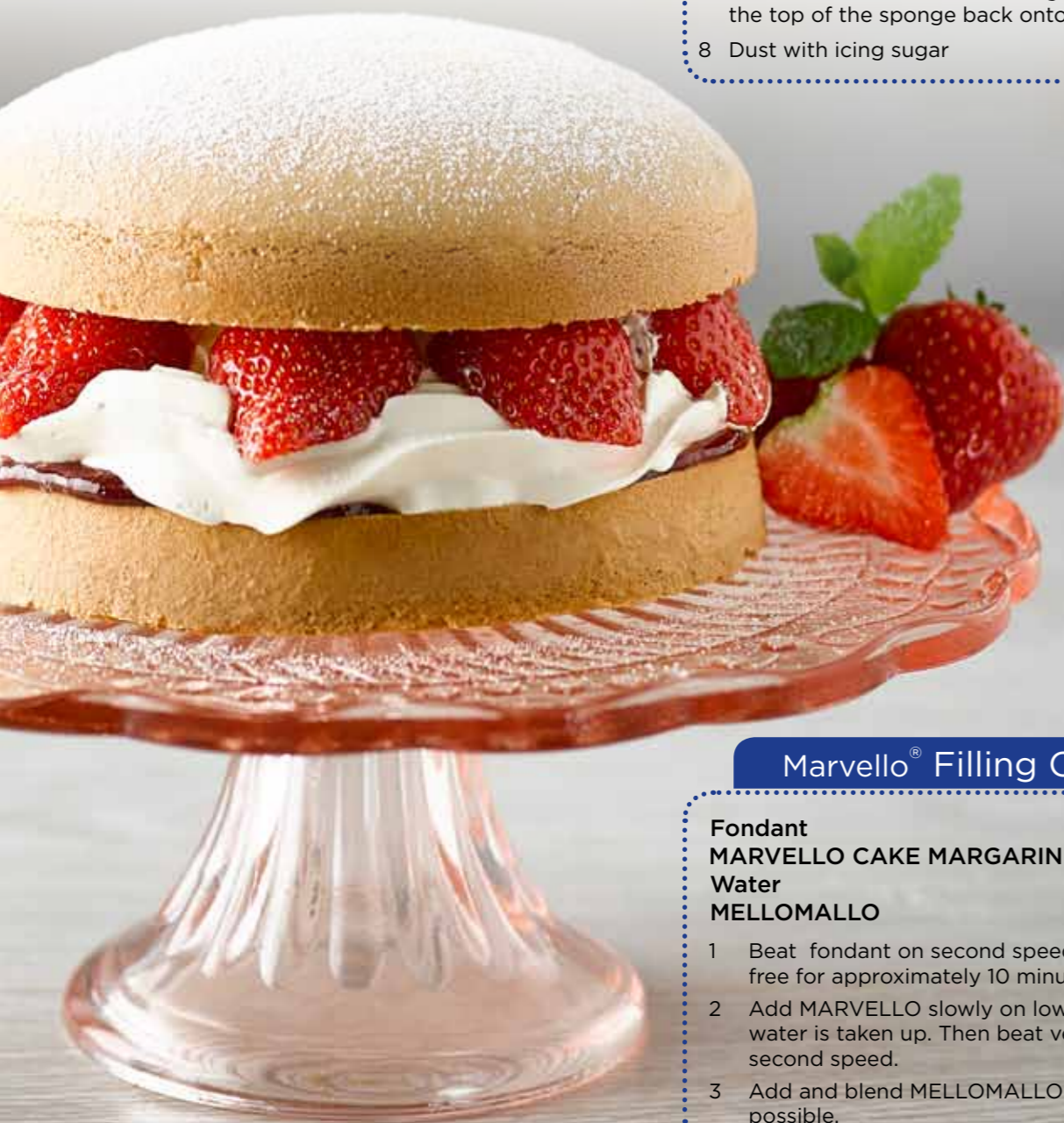
COMPLETE SPONGE MIX 1000g
Water 540g

Filling:

LACTOFIL ULTRALIFE
Or make your own using the **Marvello Filling Cream** recipe (below)

Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 8 minutes on top speed
- 3 Scrape down
- 4 Scale at 170g into prepared greaseproof lined tins
- 5 Bake at 190°C for approximately 25 mins, top heat 4/10, bottom heat 2/10 (deck oven)
- 6 Once cool cut in half horizontally, pipe bulbs of whipped LACTOFIL taking care not to over whip
- 7 Place fresh fruit around the edge before placing the top of the sponge back onto the base
- 8 Dust with icing sugar



Marvello® Filling Cream

Fondant 2400g
MARVELLO CAKE MARGARINE 2850g
Water 200g
MELLOMALLO 1800g

- 1 Beat fondant on second speed until light and free for approximately 10 minutes
- 2 Add MARVELLO slowly on low speed until all water is taken up. Then beat very lightly on second speed.
- 3 Add and blend MELLOMALLO as quickly as possible.

Recipe Strawberry Swiss Roll

Ingredients

COMPLETE SPONGE MIX 1000g
Water 540g

Filling:

VANILLA LIGHT N FLUFFY
Or make your own using the **Marvello Filling Cream** recipe (page 5)

Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 5 minutes on top speed
- 3 Scrape down
- 4 Scale at 950g and spread evenly into a 30" x 18" greaseproof lined sheet
- 5 Bake at 250°C for approximately 5 mins
- 6 Place a sheet of baking paper, slightly bigger than the tray onto a work surface and dust with caster sugar. Turn the sponge out onto the paper, peel off the baking paper on the bottom of the sponge and set aside to cool
- 7 When cool, spread jam over the sponge, leaving a 2cm/1in gap around the edge. Spread VANILLA LIGHT N FLUFFY or filling cream made with MARVELLO over the top, leaving a gap around the edges
- 8 Take the longest edge of the sponge and using the baking paper underneath, roll up the sponge quite tightly, making sure the filling stays inside. Roll the sponge off the parchment, dust with extra caster sugar and decorate with strawberries



Recipe Mini Swiss Rolls

Ingredients

COMPLETE SPONGE MIX 1000g
Water 540g
Cake decorating colours

Filling:

VANILLA LIGHT N FLUFFY
Or make your own using the
Marvello Filling Cream recipe
(page 5)

Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water and colouring over 5 minutes on top speed
- 3 Scrape down
- 4 Scale at 950g and spread evenly into a 30" x 18" greaseproof lined sheet
- 5 Bake at 250°C for approximately 5 mins
- 6 Place a sheet of baking paper, slightly bigger than the tray, onto a work surface and dust with caster sugar. Turn the sponge out onto the paper, peel off the baking paper on the bottom of the sponge and set aside to cool
- 7 When cool, spread jam over the sponge, leaving a 2cm/1in gap around the edge. Spread VANILLA LIGHT N FLUFFY or filling cream made with MARVELLO over the top, leaving a gap around the edges
- 8 Take the longest edge of the sponge and using the baking paper underneath, roll up the sponge quite tightly, making sure the filling stays inside. Roll the sponge off the parchment, cut into slices and decorate with VANILLA LIGHT N FLUFFY or filling cream made with MARVELLO and fresh fruits and nuts as desired



Recipe Chocolate & Raspberry Sponge Cake

Ingredients

CHOCOLATE SPONGE MIX 1000g
Water 570g
Raspberries

Filling:

LACTOFIL ULTRALIFE
Or make your own using the Marvello
Filling Cream recipe (page 5)

Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 8 minutes on top speed
- 3 Scrape down
- 4 Scale at 170g into prepared greaseproof lined tins
- 5 Bake at 190°C for approximately 25 mins, top heat 4/10, bottom heat 2/10 (deck oven)
- 6 Once cool cut in half horizontally, pipe bulbs of whipped LACTOFIL taking care not to over whip
- 7 Place fresh raspberries around the edge before placing the top of the sponge back onto the base
- 8 Dust with icing sugar



Recipe

Chocolate Swiss Roll

Ingredients

1000g CHOCOLATE SPONGE CAKE
570g Water

Filling:

VANILLA LIGHT N FLUFFY

Or make your own using the **Marvello Filling Cream** recipe (page 5)

Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 5 minutes on top speed
- 3 Scrape down
- 4 Scale at 950g and spread evenly into a 30" x 18" greaseproof lined sheet
- 5 Bake at 250°C for approximately 5 mins
- 6 Place a sheet of baking paper, slightly bigger than the tray, onto a work surface and dust with caster sugar. Turn the sponge out onto the paper, peel off the baking paper on the bottom of the sponge and set aside to cool
- 7 When cool, spread VANILLA LIGHT N FLUFFY or filling cream made with MARVELLO over the sponge, leaving a 2cm/1in gap around the edges
- 8 Take the longest edge of the sponge and using the baking paper underneath, roll up the sponge quite tightly, making sure the filling stays inside. Roll the sponge off the parchment, dust with extra caster sugar and decorate with fresh raspberries



Perfect filling creams

Craigmillar has an extensive range of premium quality, sweetened cream alternatives that have great definition and stand up qualities to help bakers create superb, high volume, filled sponge cakes, Swiss rolls and yule logs that really stand out from the crowd and appeal to consumers.



Lactofil Ultralife

- Ready to whip
- Will whip up to 3 times its own volume
- Freeze/thaw stable when whipped
- Suitable for mixers and automatic whipping machines
- Pack format: 12x1 litre
- Product code: 10220430



Lactofil Classic

- Ideal for creamy, whipped fillings and toppings in a range of sponge and other cakes.
- Colours and flavours can also be added for greater variety and appeal.
- High whipped volume yield - whips up to x3 times its own volume
- Smooth texture
- Good stand up qualities
- Perfect for piping.
- Available in a range of pack formats
- Pack size: 12x1 litre, Product code: 10187153
- Pack size: 4x5 litre, Product code: 10187152



Lactofil Supreme

- Top quality, consistent non-dairy cream
- Whips up to x3 times its original volume
- Superior yield to fresh dairy cream
- Superb results from Automatic Whipping Machines and Conventional Mixers
- Pack size: 10x1 litre (bag in box)
- Product code: 10220431

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

