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10000111 - Red Velvet Cake Mix - TIS

Product Name: RED VELVET CAKE MIX

Ref Number: 10000111

Pack Size: 12.5Kg Bag

Product Information: A mix that requires the addition of egg, oil and water to produce a range of indulgent cakes with a light moist crumb, subtle chocolate taste and striking red appearance. This mix will take inclusions.

For recipe ideas visit www.macphie.com

Recipe: Standard Recipe Kg

1.000kg Red Velvet Cake Mix
0.340kg Whole Egg
0.280kg Vegetable Oil
0.210kg Water

Method:

1. Place the Red Velvet Cake Mix in a Mixing Bowl fitted with a paddle, beat on slow speed whilst gradually adding the liquids for 1 minute, scrape down.
2. Beat for a further 3 minutes on middle speed.
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