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## 10000127 - Apple & Cinnamon Sensation® - TIS

**Product Name:** Apple and Cinnamon Sensation®

**Ref Number:** 10000127

**Pack Size:** 12.5kg

**Product Information:** A complete powder mix containing fruit pieces in a lightly spiced base, which requires only the addition of water and vegetable oil to produce delicious loaf cakes, round cakes, muffins, celebration cakes, puddings, cupcakes and tray bakes.

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

### **Recipe:**

1.000kg - Apple and Cinnamon Sensation®

0.350kg – Water

0.250kg – Vegetable oil

### **Method:**

1. Place the Apple and Cinnamon Sensation®, water & oil in a mixing bowl fitted with a beater.
2. Mix on a slow speed for 1 minute, scrape down.
3. Mix for a further 4 minutes on middle speed.
4. Deposit as required.

### **Scaling suggestions & baking time (approx.):**

Baking temperatures 180°C / 360°F (fan assisted 160°C / 320°F)

- 18x30 sheets (deposit between 4-5kg) for 40-45 min
- 400g loaf cake for 40-50 mins
- 120g muffin for 35-40 mins

### **Notes:**

Other flavours are available within this range.