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10000133 - Chocolate Orange Sensation® - TIS

Product Name: Chocolate Orange Sensation®

Ref Number: 10000133

Pack Size: 12.5kg

Product Information: A complete powder mix containing orange fruit pieces in a rich, chocolate base. 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

Recipe:

1.000kg – Chocolate Orange Sensation®

0.350kg – Water

0.250kg – Vegetable oil

Method:

1. Place the Chocolate Orange 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 times (approx.):

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

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

Notes:

Other flavours are available within this range.