

Easter Rocky Roads

Ingredients:

Belcolade Dark Chocolate Drops	0.225g
Cocoa Powder	0.010g
Butter	0.100g
Golden Syrup	0.020g
Digestive Biscuit Pieces	0.100g
Mini Mallows	0.050g
Dried Whole Cranberries	0.050g
Milk Chocolate Mini Eggs	0.200g

Method

- Melt the dark chocolate and the butter
- Add cocoa powder and golden syrup and mix together
- Add the biscuit pieces, mini mallows, cranberries and 150g mini eggs
- Pour into tray
- Sprinkle the rest of mini eggs on top leave to set
- Cut into desired shapes



Hidden Bunny Cake

When you cut into this loaf cake, you'll be met with the surprise of a madeira cake bunny!

Ingredients:

Macphie American Chocolate Crème Cake Mix	1.000kg
Whole Eggs	0.360kg
Vegetable Oil	0.300kg
Water	0.220kg

Macphie American Crème Mix (Plain)	1.000kg
Whole Eggs	0.360kg
Vegetable Oil	0.300kg
Water	0.220kg

Method:

- Add American Crème Cake Mix (Plain) to the eggs in a bowl, fitted with a beater
- Beat for 1 minute on 1st slow speed, and increase to 2nd speed for 3 minutes
- On 1st speed, add the oil (or melted butter if used) and water and mix for 1 minute
- Scrape down the edges and continue to mix
- Place mixture in flat tin and bake
- Once cool, using a rabbit shaped cutter, cut out enough pieces to fit the cake tin
- Now using the Chocolate Crème Cake Mix; follow the above mixing instructions
- Place a thin layer of Chocolate Crème Cake Mix to the bottom of the cake tin
- Now position the plain Crème Cake rabbit pieces, avoiding any space between them
- Hold the pieces carefully to avoid movement. Gently pour in the rest of the Choc Crème Cake Mix
- Once the rabbit cake has been completely submerged, bake in the oven, allow to cool and enjoy!



Jaffa Butterfly Buns

Ingredients:

Macphie Chocolate Orange Sensation	1.000kg
Water	0.435kg
Vegetable Oil	0.255kg
Macphie Rainbow Frosting Vanilla	0.500kg
Orange Marmalade	0.050kg
6 Jaffa Cakes, halved	

Method

- Add the Chocolate Orange Sensation to a machine fitted with a beater
- On 1st speed slowly, add the water and oil and mix for one minute
- Scrape down and continue mixing for a further 2 minutes on 2nd speed
- Reduce to 1st speed and mix for a final 1 minute
- Line cupcake tins with desired cases and divide the mixture
- Bake at 160°C for approximately 30 minutes
- Once cool, pipe vanilla frosting in a donut shape around the edge of the cupcake; ensuring there is a hole in the middle
- Place a small spot of marmalade in the center of the hole, and garnish with the halves of the Jaffa Cakes



Lemon and Chocolate Spiced Butterfly Buns

Ingredients:

Macphie Mississippi Muffin/Cake Mix (Plain)	1.000kg
Water	0.435kg
Vegetable Oil	0.230kg
Mixed Spice	0.015kg
Braun Chocolate Paillettes	0.100kg

Macphie Rainbow Frosting Lemon and Chocolate to finish

Method

- Place the Mississippi Muffin/Cake Mix in a mixer fitted with a beater and add the liquids
- Mix on slow speed for 1 minute, scrape down well
- Mix on middle speed for 6 minutes and fold in any inclusions
- Deposit 80g batter into desired case
- Bake at 180°C for approximately 30 minutes, then allow to cool.



Spiced Donuts

Ingredients:

Macphie Premium Doughnut Concentrate	1.000kg
Carr's Strong Flour	1.000kg
Fresh Yeast	0.080kg
Water	0.950kg
Ground Ginger	0.010kg
Ground Mixed Spice	0.010kg
Finely chopped stem ginger	0.090kg

Sugar Spice Mix

Sugar	0.300kg
Ground Mixed Spice	0.007kg

Filling

Lotus Biscoff Spread

Method

- Mix all ingredients for 2 minutes on slow; and as it combines mix on high for 6 mins until well combined.
- Scale each doughnut to 60g
- Prove the dough
- Fry the doughnuts until golden brown on both sides
- Once fried, dip into melted butter to roll in the spice sugar mix
- Fill with Lotus Biscoff Spread, and enjoy!



Caramelised Orange Custard Tart

Ingredients:

Base

Pidy Tartlette Sablee 28cm

Filling

Macphie GlenDelight	1.000kg
IREKS Premium Custard	0.300kg

Method

- Mix the GlenDelight with the IREKS Premium Custard for three minutes until smooth.
- Pipe onto base.

Caramelised Oranges for Topping

Oranges

Sugar 0.200kg

Rum 0.030kg

Method

- To caramelise the oranges; peel and slice thinly.
- Spread 200g sugar and 30g rum or water, into a baking tray.
- Place in hot oven; once sugar has caramelised, add sliced oranges and put back into the oven for a few minutes
- Remove tray and leave to cool a little.
- Layer onto the custard and enjoy!



Carrot Monkey Bread

Monkey around with the traditional monkey bread, and serve this carrot cake version for Easter instead! This pull-apart bread is perfect for parties and sharing.

Brioche Ingredients:

IREKS Mella brioche mix	1.000kg
Fresh Yeast	0.070kg
Water	0.500kg
Mixed spice	0.015kg
Braun Orangella flavour	0.015kg
Grated Carrots	0.300kg

Cinnamon Sugar Mix Ingredients

Ground Cinnamon	0.010kg
Chopped Walnuts	0.200kg
Brown Sugar	0.300kg
Marzipan, rolled into small balls	0.200kg

Glaze:

0.100kg icing sugar
1 orange, juiced.

Method

- Mix all the ingredients except the carrots, for 2 minutes slow and then 8 minutes fast until well combined
- Add carrots and mix again on slow for another 2 minutes
- Scale the dough into 25g pieces
- Dip the pieces into melted butter, to then roll in the cinnamon sugar mix
- Line baking tray with butter or oil and layer the doughballs – don't worry about being neat the messier the better!
- Prove for 50mins
- Bake in the oven for 40-45 minutes
- Remove from oven and allow to cool for 10 mins.
- Turn upside down and glaze and garnish with more spices or nuts of choice, and enjoy!



Clementine Layer Cake

Ingredients:

Macphie American Chocolate Crème Cake Mix	1.000kg
Whole Eggs	0.360kg
Vegetable Oil	0.300kg
Water	0.220kg

Method

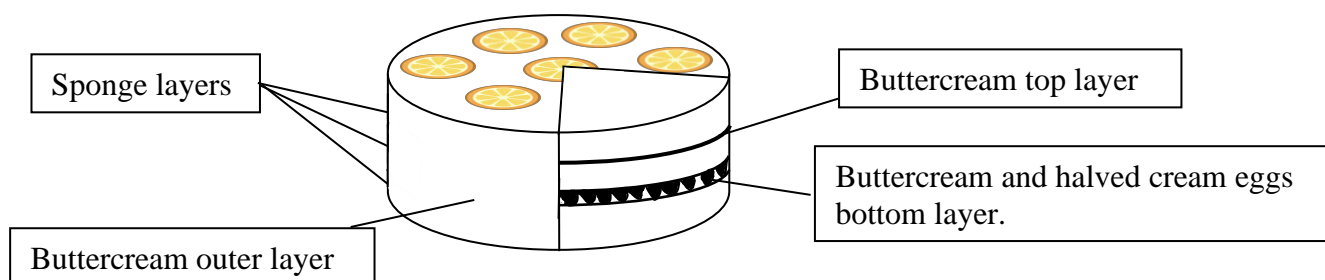
- Add American Chocolate Crème Cake Mix to the eggs in a bowl fitted with a beater.
- Beat for 1 minute on 1st slow speed, and increase to the 2nd speed for 3 minutes.
- On 1st speed, add the oil (or melted butter if used) and water, and mix for 1 minute.
- Scrape down the edges and continue to mix.
- Divide into 500g round tins and bake in the oven at 180°C for 50 minutes.
- Allow to cool and slice in 3 layers.
- Spread buttercream on the bottom layer, and fill with sliced cream eggs if you fancy some extra Easter indulgence.
- Buttercream the top layer and outer edges.

Caramelised Oranges for Topping

Oranges	
Sugar	0.200kg

Method

- To candy the clementine: slice oranges into thin slices and dip both sides into sugar.
- Place onto a tray and sprinkle with water
- Allow to glaze in the oven at 180°C for 20 minutes.
- Once cool, arrange on the cake – and enjoy!



Easter Chocolate Truffle Cake

Ingredients:

Macphie American Chocolate Crème Cake Mix	1.000kg
Whole Eggs	0.360kg
Vegetable Oil	0.300kg
Water	0.220kg

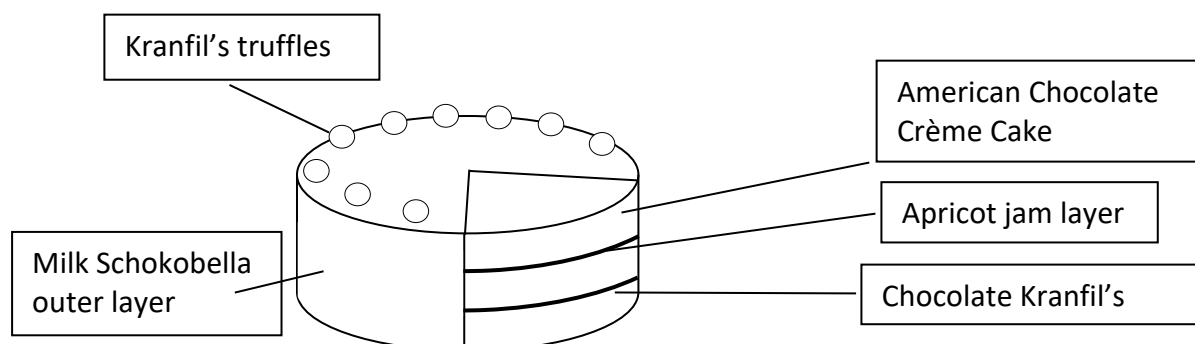
Fillings:

Braun Kranfil's Chocolate	0.100kg
Mather's Apricot Flavoured Spread	0.070kg
Braun Schokobella Milk Chocolate Cream	0.150kg

Macphie Chocolate Rainbow Frosting, Milk Chocolate Mini Eggs and Biscoff Crumb to decorate

Method

- Add American Chocolate Crème Cake Mix to an egg in a bowl, fitted with a beater.
- Beat for 1 minute on 1st slow speed, and increase to 2nd speed for 3 minutes.
- On 1st speed, add the oil (or melted butter if used) and water and mix for 1 minute.
- Scrape down the edges and continue to mix.
- Scale 500g into a 8" round tin and bake at 180°C for 50 minutes.
- When cooled split the cake into 3
- Fill one layer of Kranfil's Chocolate and one layer of Apricot Spread.
- Fully enrobe in Schokobella Milk
- Make 11 truffles using Kranfil's Chocolate and dip in chocolate flakes and Lotus Biscoff Crumb.
- With Macphie Chocolate Rainbow Frosting pipe nest add some Milk Chocolate Mini Eggs



Apple & Walnut

Ingredients	Kg
Carrs Strong Flour	1.500
Macphie Spiced Bun Conc	0.150
Sugar	0.150
Yeast	0.095
Water	0.700
Apples chopped	0.400
Walnuts chopped	0.200
Macphie Crossing Mix	as required
Total	3.195



Method

- Mix flour, Spiced Bun Conc., sugar, yeast and water for 2 + 4-5 minutes (do not overmix)
- Add apple and walnuts on slow
- Scale and proof approx. 60 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 200°C (400°F) for 12 minutes

Cheese & Chorizo

Recipe	Kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.675
Mature cheddar cubed	0.350
Chorizo (or ham)	0.075
Macphie Crossing Mix	as required
Total	2.675



Method

- Mix Mella Brioche, yeast and water for 2+10 minutes
- Dough temperature: 27-28°C
- Add cheese and chorizo on slow
- 20 minutes bulk fermentation
- Scale and proof approx. 75 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 190°C (375°F) for approx. 14 minutes

Malt & Date

Recipe	Kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.750
IREKS Craft Malt	0.150
Sugar Rolled Diced Dates	0.400
Macphie Crossing Mix	as required
Total	2.875



Method

- Mix Mella Brioche, Craft Malt, yeast and water for 2+10 minutes
- Dough temperature: 27-28°C
- Add dates on slow
- 20 minutes bulk fermentation
- Scale and proof approx. 75 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 190°C (375°F) for approx. 14 minutes

Chocolate, Ginger & Cranberry

Recipe	Kg
IREKS Mella brioche	1.500
Cocoa Powder	0.250
Yeast	0.075
Water	0.750
Stem ginger chopped	0.150
Dried Whole Cranberries	0.350
Macphie Crossing Mix	as required
Total	3.075



Method

- Mix Mella Brioche, cocoa powder, yeast and water for 2+10 minutes
- Dough temperature – 27-28°C
- Add ginger and cranberries on slow
- 20 minutes bulk fermentation
- Scale and proof approx. 75 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 190°C (375°F) for approx. 14 minutes

Cheese & Garlic

Ingredients	kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.675
Mature cheddar cubed	0.350
Garlic crushed	0.010
Garlic butter glaze	As desired
Macphie Crossing Mix	as required
Total	2.610



Method

- Mix Mella Brioche, yeast and water for 2+10 minutes
- Dough temperature: 27-28°C
- Add cheese and garlic on slow
- 20 minutes bulk fermentation
- Scale and proof approx. 75 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 190°C (375°F) for approx. 14 minutes

Spiced Coconut

Ingredients	Kg
Carrs Strong Flour	1.500
Macphie Spiced Bun Conc.	0.150
Sugar	0.150
Yeast	0.095
Water	0.850
Desiccated coconut toasted	0.450
Macphie Crossing Mix	as required
Total	3.045



Method

- Mix flour, Spiced Bun Conc., sugar, yeast and water for 2 + 4-5 minutes (do not overmix)
- Add coconut on slow
- Scale and then roll buns in untoasted coconut
- Proof approx. 60 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 200°C (400°F) for 12 minutes

White Chocolate, Cranberry & Pistachio

Ingredients	kg
IREKS Mella Brioche	1.500
Yeast	0.075
Water	0.675
Belcolade White Choc Chunks	0.220
Pistachios chopped	0.220
Dried cranberries	0.220
Macphie Crossing Mix	as required
Total	2.910



Method

- Mix Mella brioche, yeast and water for 2+10 minutes
- Dough temperature – 27-28°C
- Add chocolate chunks, pistachios and cranberries on slow
- 20 minutes bulk fermentation
- Scale and proof approx. 75 minutes
- Make up Crossing Mix as per instructions and then pipe onto buns
- Bake at 190°C (375°F) for approx. 14 minutes

Doughnuts

Ingredients	Kg
Carrs Bread Flour	1.000
IREKS Global Yeast Donut Conc.	1.000
Yeast	0.060
Water	1.040
Macphie Crossing Mix	as required
Total	3.100



Method

- Mix all ingredients in spiral mixer for 3 + 10 minutes
- Bulk proof 20 minutes
- Scale and proof 30-40 minutes
- Make up Crossing Mix as per instructions and then pipe onto doughnuts
- Fry in oil at 170°C for 2 mins on each side

In the unlikely event of any leftovers, why not try...

Treacle Tart

Ingredients	Kg
Pastry	
Braun Murbella Pastry Mix	0.250
Butter	0.100
Egg	0.025
Filling	
Hot cross buns	0.150
Golden Syrup	0.300
Egg	0.050
Ground Cinnamon	0.01.5
Mixed Spice	0.01.5
Cream	0.045
Total	0.923



Method

- Mix Murbella and butter on slow to form breadcrumbs (4-5 mins)
- Add egg and mix until dough forms (1-2 mins)
- Roll out pastry and line 20 cm tin, trimming the edges
- Prick pastry and refrigerate while filling is being made
- Blend hot cross buns in a food processor to form breadcrumbs
- Heat golden syrup to a thin consistency
- Add the hot cross bun breadcrumbs along with the rest of the ingredients until combined.
- Fill pastry with filling and bake at 190°C (375°F) for 30 minutes

Bun & Butter Pudding using Macphie Crème Brûlée

Method

- Slice hot cross buns in 4 layers and spread butter on the flat surface of each.
- Arrange buns in layers, buttered-side up in dish.
- Warm Crème Brûlée to give a thinner consistency
- Pour over hot cross buns evenly
- Set aside for 30 minutes
- Bake for 30 minutes at 180°C

