

AMERICAN CRÈME CAKE CONCENTRATE

REF: CS237

Review date: 30/06/05

American Crème Cake Concentrate is a powder concentrate for the production of a versatile batter suitable for making authentic American creme cakes, pound cakes, muffins and puddings with a moist, light crumb. Both the batter and finished products are freeze/thaw stable.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS	
American Crème Cake Concentrate	5.000	11	0	<ul style="list-style-type: none"> Blend American Crème Cake Concentrate, sugar and flour together in a machine bowl fitted with a beater. Add eggs to powder. Beat for 1 minute on 1st speed and 3 minutes on 2nd speed. On 1st speed, add the vegetable oil (or melted butter, if used) water mixture and mix for 1 minute. Scrape down and continue mixing for a further 3 minutes on 1st speed. Suggested Scaling Weights: 30" x 18" sheet - 5kg (11lb). Small Loaf Cake - 300g (10½oz). Cup Cake - 65g (2¼oz). Baking Times: 30" x 18" sheet - 40 minutes at 180°C (360°F). Loaf Cake - 50 minutes at 180°C (360°F). Cup Cake - 30 minutes at 190°C (380°F). 	
Heat Treated Cake Flour	2.700	5	15		
Caster Sugar	7.500	16	9		
Whole Eggs	5.500	12	2		
Vegetable Oil	4.500	9	15		
Water	3.300	7	4		
Total	28.500	62	13		
ALTERNATIVE RECIPE - BUTTER 'MADEIRA'	kg	lb	oz		
American Crème Cake Concentrate	5.000	11	0		
Heat Treated Cake Flour	2.700	5	15		
Caster Sugar	7.500	16	9		
Whole Eggs	5.500	12	2		
Melted Butter (approx. 65°C)	5.500	12	2		
Water	2.300	5	1		
Total	28.500	62	13		

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.

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