

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1192326
Revision:	1
Revision Date:	24/01/2022
Created By:	4612
New document	

10000014 - Cherry Bakewell Sensation® - TIS

Product Name: Cherry Bakewell Sensation®

Ref Number: 10000014

Pack Size: 12.5kg

Product Information: A complete powder mix containing cherry fruit pieces in an almond flavoured 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

Recipe:

1.000kg – Cherry Bakewell Sensation®

0.350kg – Water

0.250kg – Vegetable oil

Method:

1. Place Cherry Bakewell Sensation®, water & oil in a mixing bowl fitted with a beater.
2. Mix on slow speed for 1 minute, scrape down.
3. Mix for further 4 minutes on medium 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 40-45 mins
- 400g loaf cake – for 40-50 mins
- 120g muffin – 35-40 mins

Notes:

Other flavours are available within this range.