

Macphie **Chocolate Orange Sensation** contains fruit based pieces which form pockets of fruity juiciness when baked, adding a delicious new taste sensation and a new level of moistness to the crumb.

It is a complete mix which requires only the addition of water and oil to produce delicious Chocolate Orange loaf cakes, muffins and tray bakes with an incredibly moist crumb. The batter and baked products are both freeze thaw stable. Other flavours in the Macphie Cake Sensations range are Lemon and Apple & Cinnamon.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Macphie Chocolate Orange Sensation Mix</b>	6.250	13	12	<ul style="list-style-type: none"> <li>• Add the <b>Macphie Chocolate Orange Sensation Mix</b> to a machine fitted with a beater.</li> <li>• On 1<sup>st</sup> speed slowly add the water and oil and mix for 1 minute.</li> <li>• Scrape down and continue mixing for a further 2 minutes on 2<sup>nd</sup> speed.</li> <li>• Reduce to 1<sup>st</sup> speed and mix for a final 1 minute.</li> </ul> <p>Scaling Suggestions:</p> <ul style="list-style-type: none"> <li>• For loaf cakes, deposit 350-400g of batter into a paper case in a loaf cake tin and bake at 180°C (360°F) for 40-50 minutes.</li> <li>• For muffins, deposit approximately 75g of batter into paper cases on muffin trays. Decorate as desired. Bake at 185°C (365-390°F) for approximately 30 minutes.</li> <li>• For tray bakes, deposit approximately 4.5kg for an 18" x 30" sheet. Bake at 180°C (360°F) for 40 minutes.</li> </ul>
Water	2.720	6	0	
Vegetable Oil	1.580	3	8	
<b>Total</b>	<b>10.550</b>	<b>23</b>	<b>4</b>	

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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