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## 10000094, 10000097, 10007598 - Mississippi Muffin/Cake Concentrate - TIS

**Product Name: MISSISSIPPI MUFFIN/CAKE CONCENTRATE**

**Ref Number: 10000094, 10000097, 10007598**

**Pack Size: 12.5kg**

Product Information : An economical concentrate that makes indulgent muffins, loaf cakes, tray bakes and cakes with an incredibly moist crumb and hold up to 20% inclusions.

**For recipe ideas visit [www.macphie.com](http://www.macphie.com)**

### **Recipe:**

MISSISSIPPI MUFFIN/CAKE CONCENTRATE – 1.000kg

Caster Sugar – 2.100kg

Heat treated Cake Flour – 1.750kg

Whole Egg - 1.750kg

Cold Water – 1.000kg

Vegetable Oil - 1.680kg

Toffee nibs, choc chips etc. 1.000kg

### **Method:**

- Place the Mississippi Muffin/Cake Concentrate in a mixer fitted with a beater and add the liquids slowly on slow speed
- Mix on slow speed for 1 minute, scrape down well
- Mix on middle speed for 6 minutes and fold in any inclusions if desired
- Deposit batter into desired case.

### **Scaling Suggestions & Baking Times (approx.):**

- Baking Temperatures 180°C /360°F (Fan Assisted 160°C / 320°F)
- 18x30 Sheets - Deposit between 4-5kg for 40-50 mins
- 800g Gateaux for 50-60 mins
- 400g Loaf cake - for 40-50 mins
- 120g Muffin – Bake for 30-35 mins
- 50g Cupcakes - Bake for 25-30 mins

### **Notes:**

**Other flavours available**