

Macphie Crossing Mix is a powder which requires only the addition of cold water to make a smooth batter, perfect for decorating hot cross buns and other fermented lines. It is easy to pipe both by hand and automated methods and provides a high yield. When baked, it gives a bold white, tender eating finish.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Macphie Crossing Mix	1.000	2	4	<ul style="list-style-type: none">• Add powder to cold water in machine bowl.• Using a beater, mix on middle speed until smooth.• Allow batter to rest for 20-30 minutes before piping onto proved, glazed buns just prior to baking.
Cold Water (approx.)*	0.850	1	14	
Total	1.850	4	2	

NOTE

*The quantity of cold water in the above recipe may be varied depending on the batter consistency required.

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.