



## MACPHIE DREAM CAKE MIX

REF: CS151

Review date 14.07.2008

**Macphie Dream Cake Mix** is a complete powder mix which requires only the addition of water and oil to produce exceptionally soft, moist cakes with a clean cutting crumb.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Macphie Dream Cake Mix	1.000	2	3	<ul style="list-style-type: none"><li>• Add <b>Macphie Dream Cake Mix</b> to a machine bowl fitted with a beater.</li><li>• Stream in the liquids over 1 minute on 1<sup>st</sup> speed.</li><li>• Scrape down if required</li><li>• Beat for approximately 8 minutes on 2<sup>nd</sup> speed</li><li>• See below for scaling weights</li><li>• Bake at 180°C (360°F)</li></ul> <p><b>Suggested Scaling Weights / Baking Times:</b></p> <ul style="list-style-type: none"><li>• Cupcakes            30g            15 mins</li><li>• Loafcakes            300g           35 mins</li><li>• 6" rounds            250g           35 mins</li><li>• 10" rounds            500g           35 mins</li><li>• 12" rounds            600g           35 mins</li><li>• 18" x 30" sheet      4.5kg           35-40 mins</li></ul>
Water	0.600	1	5	
Vegetable Oil	0.100	0	4	
<b>Total</b>	<b>1.700</b>	<b>3</b>	<b>12</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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The Macphie logo consists of the word "macphie" in a white, lowercase, sans-serif font, centered within a solid red rectangular background.

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