

Macphie Chocolate Genoese Mix is a powder product requiring only the addition of water and fat to produce an easy to deposit, easily spread batter suitable for making Genoese sheets, celebration cake bases and tray bakes with a clean cutting crumb, a close even texture and a moist eat.

RECIPE - GENOESE	kg	lb	oz	MAKE UP INSTRUCTIONS
Macphie Chocolate Genoese Mix	6.250	13	12	<ul style="list-style-type: none"> • Add Macphie Chocolate Genoese Mix to a machine bowl fitted with a beater. • Add the margarine/butter to the powder. • Beat for 1 minute on 1st speed. • On 1st speed, add the water and mix for 1 minute. • Scrape down and continue mixing for a further 4 minutes on 2nd speed. • Reduce to 1st speed and mix for a further 1 minute. • Scale at approximately 5kgs for an 18" x 30" sheet. • Bake at 180°C (360°F) for 40 minutes.
Cake Margarine/Butter	0.900	2	0	
Water	2.500	5	8	
Total	9.650	21	4	
ALTERNATIVE RECIPE – AMERICAN STYLE SHEET CAKE	kg	lb	oz	<ul style="list-style-type: none"> • Add Macphie Chocolate Genoese Mix to a machine bowl fitted with a beater. • On 1st speed, add the liquids and mix for 1 minute. • Scrape down and continue mixing for a further 4 minutes on 2nd speed. • Reduce to 1st speed and mix for a further 1 minute. • Scale at approximately 5kgs for an 18" x 30" sheet. • Bake at 180°C (360°F) for 40 minutes.
Macphie Chocolate Genoese Mix	6.250	13	12	
Vegetable Oil	1.800	3	15	
Water	2.500	5	8	
Total	10.550	23	3	

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.