



## MACPHIE GENOESE MIX

REF: CS253

Review date 14.08.02

**Macphie 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 unfruited tray bakes with a clean cutting crumb, a close even texture and a moist eat.

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

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