



## MACPHIE CAKE SENSATIONS RANGE

### GINGER SENSATION

REF: CS153

Review date: 02/07/08

**Macphie Ginger Sensation** contains plump pieces of candied stem ginger which add a burst of flavour and delicious moistness to the crumb. It is a complete mix, which requires only the addition of water and oil to make loaf cakes and tray bakes. The batter and baked products are both freeze thaw stable.

Other flavours in the **Macphie Cake Sensations** range include **Lemon, Apple & Cinnamon and Chocolate Orange**.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Macphie Ginger Sensation</b>	1.000	2	3	<ul style="list-style-type: none"> <li>• Add <b>Macphie Ginger Sensation</b> (and cake crumbs if using) to a machine bowl fitted with a beater.</li> <li>• On 1<sup>st</sup> speed slowly add the water and oil (combined with syrup and treacle if using) and mix for 1 minute.</li> <li>• Scrape down and continue mixing for a further 2 minutes on 2<sup>nd</sup> speed.</li> <li>• Reduce to 1<sup>st</sup> speed and mix for a final 1 minute.</li> </ul>
Water	0.390	0	14	
Vegetable Oil	0.280	0	10	
Cake Crumbs (optional)	0.100- 0.200	0	4-7	
<b>Total</b>	1.770 (1.870)	3 4	15 2)	Scaling suggestions:
<b>Traditional Ginger Cake:</b>				<ul style="list-style-type: none"> <li>• For loaf cakes, deposit 400g of batter into a paper case in a loaf cake tin and bake at 180°C (360°F) for 40-50 minutes.</li> <li>• For tray bakes, deposit approximately 5kg for an 18"x30" sheet. Bake at 180°C (360°F) for 40 minutes.</li> </ul>
<b>Macphie Ginger Sensation</b>	1.000	2	3	
Water	0.390	0	14	
Vegetable Oil	0.280	0	10	
Golden Syrup	0.150	0	5	
Black Treacle	0.150	0	5	
Cake Crumbs (optional)	0.200	0	7	
<b>Total</b>	1.970 (2.170)	4 4	5 12)	

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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