



# MISSISSIPPI CHOCOLATE MUFFIN/CAKE CONCENTRATE

REF: CS235

Review date: 30/06/05

**Macphie Mississippi Chocolate Muffin/Cake Concentrate** is a powder concentrate for the production of delicious cake muffins or loaf cakes with an incredibly moist crumb. The batter and baked products are both freeze/thaw stable. When baked, the cakes have a wrapped shelf life of at least 5 days depending on their additional ingredients.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
<b>Macphie Mississippi Chocolate Muffin/Cake Concentrate</b>	1.000	2	3	<ul style="list-style-type: none"><li>• Blend all powders together in a machine bowl.</li><li>• Add the liquids to the powders, using water tempered to give a final batter temperature of 22-24°C (72-76°F). Mix on slow speed for 1 minute.</li><li>• Scrape down well.</li><li>• Beat for approximately 6 minutes on middle speed.</li><li>• Fold in chocolate chips etc, into the batter prior to depositing.</li><li>• Deposit approximately 75g of batter into paper cases on muffin trays.</li><li>• Decorate the tops as required.</li><li>• Bake at 185–195°C (365-390°F), for approximately 30 minutes.</li><li>• To make loaf cakes, deposit 400–450g of batter into a paper case in a loaf tin and bake at 182°C (360°F), for 40–50 minutes.</li></ul>
Caster Sugar	1.700	3	12	
Heat Treated Cake Flour	1.050	2	5	
Whole Egg	1.200	2	10	
Water	0.950	2	2	
Vegetable Oil	1.300	2	14	
Chocolate Chips, Fruit, Nuts etc (approx)	1.000	2	3	
<b>Total</b>	<b>8.200</b>	<b>18</b>	<b>1</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.