MISSISSIPPI CHOCOLATE MUFFIN/CAKE MIX

REF: CS263

Review date 08.09.00

macphie

Macphie Mississippi Chocolate Muffin/Cake Mix is a complete mix which requires only the addition of water and vegetable oil to make delicious cake muffins or loaf cakes with an incredibly moist crumb. The batter and baked products are both freeze/thaw stable and when baked, the cakes have a wrapped shelf life of at least 5 days depending on additional ingredients (blueberries etc).

RECIPE	kg	lb	OZ	MAKE UP INSTRUCTIONS
RECIPE Macphie Mississippi Chocolate Muffin/Cake Mix Water Vegetable Oil Chocolate chips, nuts, fruit, etc (approx)	5.000 2.175 1.265 1.000	11 4 2 2	0 12 12 4	 Add the liquids to the Macphie Chocolate Mississippi Muffin/Cake Mix in a machine bowl and, using a beater, mix on slow speed for 1 minute. (The water should be tempered to give a final batter temperature of 22-24°C (72-76°F). Scrape down well. Beat for approximately 6 minutes on middle speed. Fold chocolate chips, etc into the batter prior to depositing. Deposit approximately 75g of batter into paper cases on muffin trays. Decorate the tops as desired. Bake at 185-195°C (365-390°F) for approximately 30 minutes. 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
Total	9.440	20	12	minutes.

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.