

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1019094
Revision:	5
Revision Date:	25/08/2020
Created By:	4093
Document reviewed	

## 10000083, 10000084, 10000085, 10000087 - Mississippi Muffin/Cake Mix and Homebake - TIS

**Product Name:** MISSISSIPPI MUFFIN/CAKE MIX

**Ref Number:** 10000083, 10000084, 10000085, 10000087

**Pack Size:** 12.5kg, 25kg

**Product Information:** MISSISSIPPI MUFFIN/CAKE MIX and HOMEBAKE is a mix which requires only vegetable oil and water to make delicious cakes, muffins, cupcakes, loaf cakes and round cakes with a light, moist crumb. The batter and baked products are freeze/thaw stable and the mix will carry 20% or more inclusions\* such as toffee nibs, chocolate chips or raisins for example.

**For recipe ideas visit** [www.macphie.com](http://www.macphie.com)

### **Recipe:**

1.000 kg Mississippi Muffin / Cake Mix / Homebake  
0.425 kg Cold Water  
0.235 kg Vegetable Oil

### **Method:**

1. Place the Mississippi Muffin / Cake Mix or Homebake into a mixing bowl fitted with a paddle and beat on slow speed whilst gradually adding the liquids for 1 minute, scrape down.
2. Mix on middle speed for 6 minutes and blend in any inclusions on slow speed for a final minute.

### **Scaling Suggestions & Baking Times (approx.):**

- Baking Temperatures 180°C / 360°F (Fan Assisted 160°C / 320°F)
- 18x30 Sheets - Deposit between 4-5kg for 45-50 min
- 800g Gateaux for 55-60 mins
- 400g Loaf cake - for 45-50 mins
- 120g Muffin – Bake for 35-40 mins

### **Notes**

Also available in other flavours