

The Macphie logo consists of the word "macphie" in a white, lowercase, sans-serif font, centered within a solid red rectangular background.

RAINBOW FROSTING

REF: SI141/ SI218/ SI221/ SI216/ SI219/ SI217/
SI220

Review date: 12/08/10

The **Macphie Rainbow Frostings** is a range of smooth, ready to use frostings including **Vanilla, Caramel, Lemon, Strawberry, Mint, Blueberry and Chocolate**. With a wide selection of delicious flavours and colours to choose from, these frostings will add the perfect finishing touch to your cupcakes, cakes and gateaux. The **Macphie Rainbow Frostings** range is free from artificial colours and flavours and is suitable for application straight from the pail.

- Directions for Use – Use directly from bucket or sachet, no need to heat.

CUPCAKES

- Make up cupcakes using **Macphie Genoese Mix/Concentrate** and allow to cool.
- Transfer **Macphie Rainbow Frosting** into a piping bag fitted with a piping nozzle.
- Pipe on top of cupcakes in a large whirl shape (or as desired)

TRAYBAKES/SLICES

- Using a palette knife spread the **Macphie Rainbow Frosting** directly from the pail onto the product and spread flat.
- Sprinkle with any topping if desired.
- Allow **Macphie Rainbow Frosting** 30 minutes to harden slightly before cutting into squares/fingers.

WHOOPIE CAKES

- Using Macphie **Mississippi Mix/Concentrate**, pipe approximately 35g rounds on silicone paper.
- Bake at 180°C (360°F) for approximately 12-15 minutes.
- Once cooled, pipe the bottom half of the Whoopie with **Macphie Rainbow Frosting** and ice the top half with one of our **5th Avenue Icings**.
- Sprinkle the top of the Whoopie with desired topping. Place the iced half on top of the frosted half.

CELEBRATION CAKE

- Using **Macphie Genoese Cake Mix**, deposit 500g batter into a 10" round tin and bake at 180°C (360°F) for approximately 35 minutes.
- Allow to cool.
- Sandwich a **Macphie Rainbow Frosting** of your choice between the two cakes, spread the frosting over the top of the cake and smooth using a palette knife.

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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