

**Product Name:** **Reduced Sugar Mississippi Chocolate Muffin/Cake Mix**

**Ref Number:** **CS112**

**Pack Size:** **12.5kg Bag**

**Product Information:** **Reduced Sugar Mississippi Chocolate Muffin/Cake Mix** contains 30% less sugar than standard Mississippi Chocolate Muffin Mix. It is a complete mix which only requires the addition of vegetable oil and water to make delicious versatile cakes, muffins, cupcakes and loaf cakes.

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**Recipe: Standard Recipe**

**Kg**

**1.000** Reduced Sugar Mississippi Chocolate Muffin/Cake Mix

**0.435** Cold water

**0.250** Vegetable Oil

**Method:**

- Place the powder mix in a mixer fitted with a beater and add the liquids
- Mix on slow speed for 1 minute, scrape down well
- Mix on middle speed for 6 minutes
- Deposit batter into desired case (e.g. 75g into muffin case, 400-450g in loaf tin), sprinkle with toppings as desired
- For 75g muffin, bake at 185-195°C for 30 minutes
- For a loaf tin, bake at 182°C for 40-50 minutes