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10000051 - Reduced Sugar Mississippi Muffin/Cake Mix - TIS

Product Name: REDUCED SUGAR MISSISSIPPI MUFFIN/CAKE MIX

Ref Number: 10000051

Pack Size: 12.5kg

Product Information: Reduced Sugar Mississippi Muffin/Cake Mix contains 30% less sugar than standard Mississippi Muffin Mix. Only the addition of oil and water is needed to create moist, light muffins, loaf cakes and tray bakes. This mix will take inclusions.

For recipe ideas visit www.macphie.com

Recipe: Standard

1.000kg Reduced Sugar Plain Mississippi Muffin/Cake Mix

0.425kg Cold Water

0.235kg Vegetable Oil

Method:

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

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 – Other flavours also available