



SHORTBREAD MIX

REF: CS127

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Macphie Shortbread Mix is a simple to use, add butter only shortbread mix which produces a deliciously rich, buttery, melt-in-the-mouth shortbread.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Macphie Shortbread Mix	5.000	11	0	<ul style="list-style-type: none">• Weigh desired quantity of Macphie Shortbread Mix into a mixer bowl fitted with a beater.• Add butter brought to room temperature, so that it is softened and more manageable. (Please note: If the butter has not been tempered, cream it in the mixer for 2-3 minutes to soften it before adding the mix.)• Mix on a low speed until a stiff dough is formed (the dough should pull away slightly from the sides of the bowl; as a guide: for 5kg of Macphie Shortbread Mix in 40 quart Hobart this will take around 10-15 minutes to form the dough).• Over-mixing leads to a softening of the dough, and this may make the dough more difficult to handle.• Pin out and shape as required.• Bake at 150°C (300°F) until lightly golden brown.• Baking time is dependent on the depth of shortbread:-<ul style="list-style-type: none">• 40-45 minutes for petticoat tails 10mm deep.• 60-70 minutes for fingers 15mm deep.• 20-25 minutes for double-shortbread 5mm deep.
Softened Butter	1.800	4	0	
Total	6.800	15	0	

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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