

SPONGE AND CAKE CONCENTRATE

REF: CS109

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Macphie Sponge and Cake Concentrate is a highly versatile powder concentrate egg which can be used in the production of a wide variety of cake lines. With the addition of only flour, sugar and water you can produce fatless sponges and Swiss rolls. By adding white shortening or cake margarine, superior Victoria Sponges or Light Genoese can also be produced.

For extra luxury make your Victoria Sponges or Light Genoese with butter. See and taste for yourself the excellent results. And you needn't worry about the cost, because **Macphie Sponge and Cake Concentrate** is considerably more cost effective than sponge premixes.

These features, combined with all the other advantages of a concentrate, ensure that **Macphie Sponge and Cake Concentrate** gives you quality, versatility and value for money results every time.

FATLESS SPONGES/SWISS ROLLS

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Caster Sugar	1.700	3	12	<ul style="list-style-type: none"> Blend the sieved powders together in a machine bowl. Add the water (and any fat being added) to the blended powders. Whisk on slow speed for 1 minute. Scrape down. Whisk on top speed for 10-15 minutes. (Time will depend on the size and speed of mixer). Baking Times: Sponges – scale at 160g (5oz) and bake at 190-200°C (380-400°F) for approximately 20 minutes. Swiss Rolls – scale at 1kg (2lb 4oz) and bake at 250-260°C (480-500°F) for approximately 5 minutes. Victoria Sponges – scale at 230g (8oz) and Bake at 170-180°C (340-360°F) for approximately 30 minutes.
Heat Treated Cake Flour	1.300	2	14	
Macphie Sponge and Cake Concentrate	1.000	2	4	
Water	2.000	4	8	
Total	6.000	13	6	

VICTORIA SPONGES

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Caster Sugar	1.700	3	12	<ul style="list-style-type: none"> Light Genoese – scale at 3.5kg (8lb) and bake at 170-180°C (340-360°F) for approximately 40 minutes. Loaf Cakes – scale at 250g (9oz) and bake at 170-180°C (340-360°F) for approximately 35 minutes.
Heat Treated Cake Flour	1.300	2	14	
Macphie Sponge and Cake Concentrate	1.000	2	4	
Water	2.000	4	8	
Shortening/Cake Margarine	0.600	1	5	
Total	6.600	14	9	

LIGHT GENOESE/LOAF CAKES

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Caster Sugar	2.500	5	8	<ul style="list-style-type: none"> Note: To make chocolate batters, replace 20% of the flour with cocoa powder. Additional flavouring may be added as desired.
Heat Treated Cake Flour	2.350	5	3	
Macphie Sponge and Cake Concentrate	1.000	2	4	
Water	2.650	5	14	
Butter/Cake Margarine	1.000	2	4	
Total	9.500	21	1	

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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