

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1018893
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## 10000013 - Mac-A-Cake - TIS

RECIPE - Top Quality	kg	lb	oz	MAKE UP INSTRUCTIONS (For all recipes)
Caster Sugar	3.500	7	12	
Cake Flour	2.500	5	8	
<b>Mac-a-Cake</b>	1.000	2	4	
Whole Egg	3.400	7	8	
Water (approx.*)	1.400	3	0	
<b>Total</b>	11.800	26	0	
<b>Middle Quality</b>	<b>kg</b>	<b>lb</b>	<b>oz</b>	
Caster Sugar	3.500	7	12	
Cake Flour	2.500	5	8	
<b>Mac-a-Cake</b>	1.000	2	4	
Whole Egg	3.000	6	10	
Water (approx.*)	1.700	3	12	
<b>Total</b>	11.700	25	14	
<b>Good Commercial Quality</b>	<b>kg</b>	<b>lb</b>	<b>oz</b>	
Caster Sugar	3.500	7	12	
Cake Flour	2.500	5	8	
<b>Mac-a-Cake</b>	1.000	2	4	
Whole Egg	2.700	6	0	
Water (approx.*)	2.000	4	8	
<b>Total</b>	11.700	26	0	
<b>VICTORIA SPONGES - Add to the above recipes</b>				
<b>RECIPE</b>	<b>kg</b>	<b>lb</b>	<b>oz</b>	
Shortening	0.940	2	0	
<b>LIGHT GENOESE</b>				
<b>RECIPE</b>	<b>kg</b>	<b>lb</b>	<b>oz</b>	
Caster Sugar	3.500	7	12	
Cake Flour	2.800	6	3	
<b>Mac-a-Cake</b>	1.000	2	4	
Whole Egg	3.400	7	8	
Water (approx.*)	1.200	2	10	
Butter/Cake Margarine	1.400	3	0	
<b>Total</b>	13.300	29	5	

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<b>GOLDEN LOAF CAKE</b>			
<b>RECIPE</b>	<b>kg</b>	<b>lb</b>	<b>oz</b>
Caster Sugar	2.650	5	14
Cake Flour	2.300	5	0
<b>Mac-a-Cake</b>	1.000	2	4
Whole Egg	2.500	5	8
Water (approx.*)	0.400	0	14
Butter/Cake Margarine	1.900	4	3
<b>Total</b>	10.750	23	11