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## 10000071, 10000072 - Mississippi Chocolate Muffin/Cake Concentrate - TIS

**Product Name:** Mississippi Chocolate Muffin Cake Concentrate

**Ref Number:** 10000071

**Pack Size:** 12.5kg

**Product Information:** An economical concentrate that makes indulgent chocolate muffins, loaf cakes, tray bakes and cakes with an incredibly moist crumb. This mix will take Inclusions.

For recipe ideas visit [www.macphie.com](http://www.macphie.com)

### **Recipe: Standard Recipe kg**

1.000kg Mississippi Chocolate Cake Muffin Concentrate  
1.700kg Caster Sugar  
1.050kg Heat treated Cake Flour  
1.200kg Whole Egg  
0.950kg Water  
1.300kg vegetable Oil

### **Method:**

1. Place all powders into a mixing bowl fitted with a paddle and blend together on slow speed.
2. Add liquids and beat together for 1 minute in slow speed, scrape down.
3. Beat for a further 6 minutes on middle speed
4. Mix for a final minute on slow speed
5. Deposit as desired.

### **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 45-55 mins
- 120g Muffin – Bake for 35-40 mins

### **Notes**