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10009548 - Sticky Toffee Sensation® - TIS

Product Name: Sticky Toffee Sensation®

Ref Number: 10009548

Pack Size: 12.5kg

Product Information: Sticky Toffee Sensation® is a complete powder mix containing date pieces in a delicious toffee flavoured base. The mix requires only the addition of vegetable oil and water to create loaf cakes, round cakes, muffins, cupcakes, traybakes and puddings with a deliciously moist crumb and pockets of real date pieces. Both batter and baked products are freeze-thaw stable.

For recipe ideas visit www.macphie.com

Recipe: Standard Recipe kg

1.000kg Sticky Toffee Sensation® Mix

0.350kg Water

0.250kg Vegetable Oil

Method:

1. Place **Sticky Toffee Sensation® Mix**, water and oil in a mixing bowl fitted with a beater.
2. Mix on slow speed for 1 minute, scrape down.
3. Mix for a further 4 minutes on middle speed.
4. Deposit as required.

Scaling Suggestions & Baking Time (approx.):

Baking temperatures 180°C / 360°F (fan assisted 160°C / 320°F)

- 18x30 sheets (deposit between 4-5kg) for 40-45 mins
- 400g Loaf cakes for 40-50 mins
- 120g Muffin for 35-40 mins

Notes – Other flavours available in the range.