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## 10000058, 10000059 - American Chocolate Crème Cake Mix - TIS

**Product Information:** A powder mix that creates a cake with a moist and tender crumb, ideal for crème cakes with a distinctive rich dark chocolate flavour and produces chocolate crème cakes, muffins, loaf cakes, tray bakes and puddings. This mix will take inclusions.

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

### Recipe: Standard Recipe kg

1.000kg American Chocolate Crème Cake Mix  
0.363kg Whole egg  
0.355kg Vegetable oil  
0.250kg Water

### Method:

1. Place the American Chocolate Crème Cake Mix into a machine bowl fitted with a paddle, add half the liquids and beat for 30 seconds.
2. Add remaining liquids and beat on middle speed with scrap down.

### Scaling Suggestions & Baking Times (approx.):

- Baking Temperatures 180°C/360°F (Fan assisted 160°C/320°F)
- 18x30 Sheets - Deposit between 4-5kg for 40-50 min
- 800g Gateaux for 50-60 mins
- 400g Loaf cake for 40-50 mins
- 120g Muffin – Bake for 30-35 mins

**Notes** – Other flavours available.