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## 10000076, 10000077 - American Crème Cake Concentrate - TIS

**Product Name: American Crème Cake Concentrate**

**Ref Number: 10000076  
10000077**

**Pack Size: 12.5kg  
15kg**

**Product Information:** A versatile, cost-effective powder concentrate that produces exceptionally soft cakes including crème cakes, muffins, 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 Crème Cake Concentrate  
0.540kg Heat Treated Cake Flour  
1.500kg Caster Sugar  
1.100kg Whole Egg  
0.900kg Vegetable Oil  
0.660kg Water

### **Recipe: Butter Madeira kg**

1.000kg American Crème Cake Conc  
0.540kg Heat Treated Cake Flour  
1.500kg Caster Sugar  
1.100kg Whole Egg  
1.100kg Melted Butter  
0.460kg Water

### **Method:**

1. Blend all dry ingredients in a machine bowl fitted with a paddle.
2. Add all liquids gradually over 1 minute on slow speed, scrape down.
3. Mix for a further 3 minutes on medium speed, reduce to slow speed for a further minute.

### **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 mins
- 800g Gateaux for 50-60 mins
- 400g Loaf cake - for 40-50 mins
- 120g Muffin – Bake for 30-35 mins

### **Notes**

Other flavours available in the range.