

Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1192319
Revision:	1
Revision Date:	24/01/2022
Created By:	4612
New document	

## 10000133 - Chocolate Orange Sensation® - TIS

**Product Name:** Chocolate Orange Sensation®

**Ref Number:** 10000133

**Pack Size:** 12.5kg

**Product Information:** A complete powder mix containing orange fruit pieces in a rich, chocolate base. Requires only the addition of water and vegetable oil to produce delicious loaf cakes, round cakes, muffins, celebration cakes, puddings, cupcakes and tray bakes.

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

**Recipe:**

1.000kg – Chocolate Orange Sensation®

0.350kg – Water

0.250kg – Vegetable oil

**Method:**

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

**Scaling suggestions & baking times (approx.):**

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

- 18x30 sheets (deposit between 4-5kg) for 40-45mins
- 400g loaf cake for 40-50 mins
- 120g muffin for 35-40 mins

**Notes:**

Other flavours are available within this range.