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10000061 - Country Cake Concentrate - TIS

Product Name: Country Cake Concentrate

Ref Number: 10000061

Pack Size: 12.5Kg

Product Information: A versatile cake concentrate which can hold a high percentage of inclusions making it suitable for a wide variety of applications, from traditional fruit cakes, to classic cherry or sultana. This mix will take Inclusions.

For recipe ideas visit www.macphie.com

Recipe: Standard Recipe Kg

- 1.000Kg Country Cake Concentrate
- 1.150Kg Caster Sugar
- 1.150Kg Heat Treated Cake Flour
- 0.750Kg Whole Egg
- 0.845Kg Water
- 1.150Kg vegetable Oil

Method:

1. Place all dry ingredients into a machine bowl fitted with a paddle, blend powders together.
2. Add all liquids and mix for 1 minute on slow speed, scrape down
3. Mix for a further 6 minutes on medium speed,
4. Mix for a final minute on slow speed

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