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## Rainbow Frostings - TIS

**Rainbow Frostings** are a range of smooth, indulgent frostings which come in a wide selection of delicious flavours and eye-catching colours. The range includes reduced sugar and vegan options - see [www.macphie.com](http://www.macphie.com) for the latest options in the range.

These versatile frostings will add the perfect finishing touch to your baking as toppings and fillings. The **Rainbow Frostings** are free from artificial colours and flavours and hold their shape well in application.

Available in 5kg pails or 10kg pails and all have a shelf-life of 9 months in pail.

### Directions for use

- May be used directly from the pail. If desired, beat to the desired consistency for 2-3min on middle speed on a planetary mixer fitted with a beater.
- May be mixed 1:1 ratio with **5<sup>th</sup> Avenue® Icing** to obtain different flavour, colour and texture profiles e.g. Rainbow Frosting Vanilla with 5<sup>th</sup> Avenue® Coffee Icing

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### CUPCAKES

- Make up cupcakes using **Genoese Mix/Concentrate** and allow to cool.
- Transfer **Rainbow Frosting** into a piping bag fitted with a piping nozzle.
- Pipe on top of cupcakes in a large whirl shape (or as desired)

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### TRAYBAKES/SLICES

- Using a palette knife spread the **Rainbow Frosting** onto the product and spread flat.
- Sprinkle with any topping if desired.
- Allow **Rainbow Frosting** 30 minutes to harden slightly before cutting into squares/fingers.

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### WHOOPIE CAKES

- Using Macphie **Mississippi Mix/Concentrate**, pipe approximately 35g rounds on silicone paper.
- Bake at 180°C (360°F) for approximately 12-15 minutes.
- Once cooled, pipe the bottom half of the Whoopie with **Rainbow Frosting** and ice the top half with one of our **5<sup>th</sup> Avenue® Icings**.
- Sprinkle the top of the Whoopie with desired topping. Place the iced half on top of the frosted half.

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### CELEBRATION CAKE

- Using **Genoese Cake Mix**, deposit 500g batter into a 10" round tin and bake at 180°C (360°F) for approximately 35 minutes.
- Allow to cool.
- Sandwich a **Rainbow Frosting** of your choice between the two cakes, spread the frosting over the top of the cake and smooth using a palette knife.

Please note:

Every care has been taken to ensure that the information detailed on this sheet is correct at the time of issue. However, your recipe, other ingredients and processing are outside our control. Therefore, we advise that you carry out prudent trials to check the product makes goods of a satisfactory quality and complies with current legislation.