

Product Name: CHERRY BAKEWELL SENSATION

Ref Number: CS107/201

Pack Size: 12.5 Kg Bag

Product Information: Cherry Bakewell Sensation contains fruit based pieces which form pockets of fruity juiciness when baked, adding a delicious new taste sensation and a new level of moistness to the crumb. It is a complete mix, which requires only the addition of water and oil to make tray bakes, loaf cakes, cupcakes or muffins. The batter and baked products are both freeze thaw stable.

Other flavours in the **Macphie Cake Sensations** range include **Lemon, Apple & Cinnamon** and **Chocolate Orange**.

For recipe ideas visit www.macphie.com

Recipe:

Kg

1.000 Cherry Bakewell Sensation

0.425 Water

0.235 Vegetable Oil

Method:

- Add **Cherry Bakewell Sensation** to a machine bowl fitted with a beater.
- On 1st speed slowly add the water and oil and mix for 1 minute.
- Scrape down and continue mixing for a further 2 minutes on 2nd speed.
- Reduce to 1st speed and mix for a final 1 minute.

Scaling suggestions:

- For loaf cakes, deposit 350g-400g of batter into a paper case in a loaf cake tin and bake at 180°C (360°F) for 40-50 minutes.
- For muffins, deposit approximately 75g of batter into paper cases on muffin trays. Decorate as desired. Bake at 185°C (365-390°F) for approximately 30 minutes.
- For tray bakes, deposit approximately 4.5kg for an 18"x30" sheet. Bake at 180°C (360°F) for 40 minutes.