



CINNAMON BAKE STABLE FILLING MIX

REF; PC324

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Macphie Cinnamon Bake Stable Filling Mix is a powder mix for the convenient manufacture of delicious, authentic flavoured filling. It can be used to add value and flavour to a variety of enriched ferment lines such as Danish pastries or layered breads and also to cake batters.

Macphie Cinnamon Bake Stable Filling Mix is freeze/thaw and microwave stable making it ideal for bake-off, or defrost and serve applications.

| RECIPE | kg | lb | oz | MAKE UP INSTRUCTIONS |
|---|-------|----|----|--|
| Macphie Cinnamon Bake Stable Filling Mix | 1.000 | 2 | 3 | <ul style="list-style-type: none">• Add ½ the water to the powder and beat on 1st speed for 1 minute until fully dissolved. Scrape down.• Add the remaining water whilst mixing on slow speed for 1 minute. Scrape down.• Beat for a further 2 minutes on slow speed.• Spread or pipe as required.• Process and bake as normal. |
| Water | 0.400 | 0 | 14 | |
| Total | 1.400 | 3 | 1 | |

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.

Macphie of Glenberrie Ltd.,
Glenberrie, Stonehaven, Scotland, AB39 3YG. Tel +44 (0)1569 740641 Fax +44 (0)1569 740677
cservice@macphie.com www.macphie.com