



COUNTRY CAKE CONCENTRATE

REF: CS203

Review date: 30/06/05

Macphie Country Cake Concentrate is a versatile powder for the manufacture of a wide range of cakes with unique eating qualities and excellent shelf life. Requiring only the addition of flour, egg, sugar, water and oil, it is extremely cost effective in use and gives consistently good results.

RECIPE	kg	lb	oz	MAKE UP INSTRUCTIONS
Caster Sugar	1.150	2	8	<ul style="list-style-type: none">• Blend powders together well, add liquids and using a beater, mix for 1 minute on slow speed.• Scrape down well.• Beat for approximately 6 minutes on middle speed.• Fold fruit, nuts or chocolate chips into batter prior to depositing.• Deposit 400-450g of batter into a paper case in a loaf tin and bake 182°C (360°F) for 40-50 minutes.
Heat Treated Cake Flour	1.150	2	8	
Macphie Country Cake Concentrate	1.000	2	4	
Whole Egg	0.750	1	10	
Water	0.845	1	14	
Vegetable Oil	1.150	2	8	
Fruit, Chocolate Chips, Nuts, etc. (approx.)	0.900	2	0	
Total	6.945	15	4	

NOTES

- For a less tender, more resilient crumb, increase egg to 0.900kg (2lb) and reduce water to 0.700kg (1lb 8oz) in the above recipe then process as normal.
- A wide range of traditional and innovative recipes from **Macphie Country Cake Concentrate** are available from our Customer Service Department (01569 740621).

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