Doc Class:	15003 - Technical Information Sheet (TIS)
Doc No:	1019093
Revision:	2
Revision Date:	22/11/2017
Created By:	4390
Format updated	

10000081, 10000082 - Genoese Mix - TIS

Product Name: GENOESE CAKE MIX

Ref Number: 10000081, 10000082

Pack Size: 12.5Kg

Product Information: Genoese Cake Mix requires only the addition of margarine or butter and water to produce Genoese sponge suitable for sheets, celebration cakes, traybakes and cupcakes. The baked product has the distinctive clean cutting crumb, close, even texture and moist eat of a traditional Genoese.

For recipe ideas visit www.macphie.com

Recipe: Classic Genoese
Kg
1.000 Genoese Mix
0.145 Cake Margarine/Butter
0.400 Water

Method:
- Place Genoese Mix in a bowl and add the margarine/butter to the powder, beat for 1 minute on slow speed
- Add the water and mix for 1 minute, scrape down and continue mixing for a further 4 minutes on middle speed.
- Reduce to slow speed and mix for a further 1 minute.
- Suggested scaling at approximately 5kgs for a 45cm x 75cm sheet and bake at 180oC for 40 minutes.
- Cupcakes- deposit 50g in paper cases and bake at 160°C for 25 minutes.

Recipe: American-Style Sheet Cake
Kg
1.000 Genoese Mix
0.290 Vegetable oil
0.400 Water

Method:
- Place Genoese Mix in a bowl and add the liquids and beat for 1 minute on slow speed
- Scrape down and continue mixing for a further 4 minutes on middle speed.
- Reduce to slow speed and mix for a further 1 minute.
- Suggested scaling at approximately 5kgs for a 45cm x 75cm sheet and bake at 180oC for 40 minutes.