

# Our Products



## TRADITIONAL

Code	Product	Size
10141882	Complete Sponge	12.5kg
10141779	Chocolate Sponge	12.5kg
10141758	Chocolate Cake	12.5kg
10141872	Coconut Macaroon Mix	10kg
10141788	Choux Paste Mix	10kg
10142320	Farmhouse Cake	12.5kg
10222223	Genoese Cake Mix	12.5kg
10142523	Ginger Cake	12.5kg
10143090	Madeira Cake	12.5kg
10143771	Rich Celebration Cake	12.5kg

## SCONE

Code	Product	Size
0141565	Buttery Scone Mix	12.5kg
10143370	Scone Mix	12.5kg
10142089	Delite 2000 Scone Concentrate	24kg
10140541	2 Way Savoury Scone Concentrate	16kg
10143922	2 Way Scone Concentrate	16kg

## AMERICAN

Code	Product	Size
10141770	American Muffin Mix - Chocolate	12.5kg
10143608	American Muffin Mix - Plain	12.5kg
10141376	Banana Cake	12.5kg
10141615	Carrot Cake Mix	12.5kg
10141735	Crème Cake Mix - Chocolate	12.5kg
10143601	Crème Cake Mix - Plain	12.5kg
10141762	Extra Moist Cake Mix - Chocolate	12.5kg
10143603	Extra Moist Cake Mix - Plain	12.5kg
10142288	Extra Moist Cake Mix - Toffee	12.5kg
10141740	Fudge Brownie Mix	12.5kg

## FILLING CREAMS

Code	Product	Size
10187152	Lactofil Classic	4x5 litre
10187153	Lactofil Classic	12x1 litre
10220431	Lactofil Supreme	10 litres
10220430	Lactofil Ultralife	12x1 litre
10144413	Vanilla Light N Fluffy	8kg pail

## ICINGS, FILLINGS & TOPPINGS

Code	Product	Size
10140933	American Cream Cheese Icing	10kg
10141616	Carrot Cake Topping	10kg
10141944	Craigmillar Caramel	12.5kg
10143343	Crembel Fudge Icing - Caramel	12.5kg
10143325	Crembel Fudge Icing - Chocolate	12.5kg
10143328	Crembel Fudge Icing - Lemon	12.5kg
10143336	Crembel Fudge Icing - Vanilla	12.5kg
10141960	Crembel Fudge Icing Original - Caramel	12.5kg
10185266	Original Crème Patisserie	10kg
10142151	Double Fudge Icing	12.5kg
10176895	Frosting - Chocolate	5kg
10176900	Frosting - Vanilla	5kg
10143095	Magi-Glaze	12.5kg
10143849	RTU Toffee Sauce	10kg
10144512	White Wrap Ice	12.5kg

## DOUGHNUT

Code	Product	Size
10142156	Doughnut Concentrate (50%)	16kg
10142843	Kielder Doughnut Concentrate (50%)	25kg
10188769	Meister Berliner Complete Mix	25kg
10143898	Satin Doughnut Concentrate (20%)	12.5kg



Fudge Brownie Mix

# Chocolate Fudge Brownie Mix

For chocolate lovers everywhere! This mix from an original American recipe contains real chocolate to produce delicious chewy brownies with a rich chocolate flavour. Easy to handle when baked, will not break or crumble. Simple to use, just add water. Couple with Craigmillar Double Fudge Icing or Chocolate Crembel to give a high sheen finish to your brownies.



# Perfect Toppings & Fillings

Craigmillar's superior range of icings, toppings and fillings are made using the finest quality ingredients and have been created by our team of experts using the latest in baking technology.

Craigmillar's convenient products offer the best solutions for creating the most appealing products that offer something extra special.

## Farmachoc Chips

- Plain chocolate chips for filling or topping a range of confectionery
- Min cocoa 40%
- Bake stable
- Pack Size: 5kg
- Product code: 10142315

## Farmachoc Blended

- Chocolate flavour coating for enrobing and dipping
- Solid blocks of chocolate (2 blocks)
- Pack size: 10kg
- Product code: 10142314

## Farmachoc Light

- Milk chocolate flavour coating for enrobing and dipping
- Solid blocks of chocolate (2 blocks)
- Pack size: 10kg
- Product code: 10142316

## Crembel Fudge Icings

- Ready to use fudge icing for topping, filling and coating
- Use on a wide range of confectionery items
- Can be beaten, piped, topped or filled on to cakes, cupcakes and gateaux
- Freeze / thaw stable
- Melt to 40-50°C for dipping and piping
- Long shelf life on finished product
- Non sticky finish, giving a slight skin but with a soft eat
- Crembel can be beaten and used instead of a frosting
- Pack size: 12.5kg pail
- Product codes: Caramel 10143343, Chocolate 10143325, Vanilla 10143336, Lemon 10143328

## RTU Toffee Sauce

- A ready to use rich RTU TOFFEE SAUCE made from all butter, condensed milk and golden syrup
- Use as a topping or filling
- Pack size: 10kg pail
- Product code: 10143849

## Vanilla Light n Fluffy

- Ready to use aerated filling cream (butter cream alternative) with light texture
- Vanilla flavoured
- Spread or pipe straight from the pail
- Pack size: 8kg pail
- Product code: 10144413

## American Cream Cheese Icing

- Ready to use cream cheese icing
- Contains full fat soft cheese
- A soft rich eat, light in colour
- Can be used as a topping or filling
- With addition of White Wrap Ice or Topice can be made into an overwrappable icing
- With the addition of Topice at 50/50 quantities is freeze/thaw stable
- Traditionally used on carrot cake, but works well with other confectionery items
- 10kg pail
- Product code: 10140933

*Crembel Fudge Icing*



# Fudge Brownie Menu

## Cherry & Chocolate Brownie

A delightful cherry & chocolate brownie. The American classic made fruity by the addition of juicy cherries

## Aero® Mint Brownie

An intensely chocolatey brownie with the fresh flavour of mint

## Coconut Brownie

These chocolate coconut brownies are simply impossible to resist, fudgy brownies with coconut through the base and topped with coconut

## Pecan Pie Brownie

Everything you love about pecan pie is paired with rich chocolatey brownies! Fudgy brownie with caramel pecan pie topping

## Turtle Brownie

The ultimate indulgent brownie. Fudgy turtle brownies layered with caramel sauce, pecans and chocolate chips

## Oreo® Brownie

Oreo® Brownies are fudgy, chocolatey, and out of this world delicious! A rich and chewy brownie stuffed with Oreo® cookies and topped with Oreo® pieces

*Cherry & Chocolate*



*Aero Mint*



*Chocolate Coconut*



*Pecan Pie*



## Chocolate Bean Brownie

Moist and chocolatey brownies, topped with crunchy chocolate beans

## Cookie Dough Brownie

Chocolatey brownie topped with a chocolate chip cookie dough frosting

## Rocky Road Brownie

Brownies topped with a chewy layer of marshmallows, nuts, cherries and shortbread pieces

## Raspberry & Pistachio Brownie

The fudge brownie meets raspberries and pistachios to create this heavenly chocolatey treat!

## Ginger & Cream Cheese Brownie

A chocolate brownie with tangy cream cheese complementing the flavour of crystallised ginger

## Classic Brownie

The classic brownie - the ultimate sweet treat!

*Turtle Brownie*



*Oreo Brownie*



*Chocolate Bean*



*Cookie Dough*



*Rocky Road*



*Raspberry & Pistachio*



*Ginger & Cream*



*Classic Brownie*



# Cherry & Choc Brownie Recipe

## Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g
Glace Cherries ( <i>washed, dried &amp; chopped</i> )	100g

### Topping

<b>CREMBEL FUDGE ICING - VANILLA</b>	<b>250g</b>
<b>CREMBEL FUDGE ICING - CHOCOLATE</b>	<b>250g</b>
Cherry Flavour	1.0g
Pink Food Colouring	

## Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed, add glace cherries and blend
- 5 Scale at 1kg for 30 x 18cm tray bakes and bake at 180°C for 30 minutes
- 6 Once cooled drizzle with cherry flavoured VANILLA CREMBEL coloured pink and CHOCOLATE CREMBEL and cut into triangles

### Cherry Crembel

- 1 Place VANILLA CREMBEL, 0.5g cherry flavour and pink food colouring into a mixing bowl and blend on first speed for 2 minutes
- 2 Heat cherry flavour CHOCOLATE CREMBEL to 45-50°C and drizzle over the top of brownie

### Cherry Chocolate Crembel

- 1 Place CHOCOLATE CREMBEL and 0.5g of cherry flavour into a mixing bowl and blend on first speed for 2 minutes
- 2 Heat cherry flavour CHOCOLATE CREMBEL to 45-50°C and drizzle over the top of brownie



# Mint Aero® Brownie Recipe

## Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g
Peppermint Flavour	2g
Aero® Mint Chocolate	150g

## Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed
- 4 Scale at 1kg for 30 x 18cm tray bakes, sprinkle chopped mint Aero® over top of brownie batter and bake at 180°C for 30 minutes
- 5 One cooled, cut into rectangles



# Chocolate Coconut Brownie Recipe

## Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g
Desiccated Coconut ( <i>medium</i> )	100g
Coconut Flavour	2g
Coconut Flakes ( <i>large</i> )	

## Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water and coconut flavour over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed, add desiccated coconut and blend through batter
- 4 Scale at 1kg for 30 x 18cm tray bakes, sprinkle batter with large coconut flakes and bake at 180°C for 30 minutes
- 5 Once cooled cut into triangles



## Pecan Pie Brownie Recipe



### Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g
Pecans ( <i>chopped</i> )	200g
<b>RTU TOFFEE SAUCE</b>	

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water and blend over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed blending chopped pecans through the batter
- 4 Scale at 1kg for 30 x 18cm tray bakes, sprinkle chopped pecans over the top of batter. Drizzle with RTU TOFFEE SAUCE and bake at 180°C for 30 minutes
- 5 Once cooled, cut into triangles

## Oreo® Brownie Recipe



### Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g
Oreo® Biscuits ( <i>chopped</i> )	60g
<b>VANILLA LIGHT N FLUFFY</b>	<b>120g</b>

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water and blend over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed
- 4 Scale at 1kg for 30 x 18cm tray bakes, sprinkle chopped Oreo® biscuits over top of batter and bake at 180°C for 30 minutes
- 5 Once cooled, cut brownie into half to create two layers. Spread one layer with VANILLA LIGHT N FLUFFY then sandwich both layers together. Cut into triangles

## Turtle Brownie Recipe



### Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g
<b>FARMACHOC CHIPS</b>	<b>100g</b>
<b>RTU TOFFEE SAUCE</b>	<b>100g</b>

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water and blend over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed
- 4 Scale at 1kg for 30 x 18cm tray bakes, sprinkle FARMACHOC CHIPS and chopped pecans over the top of batter and bake at 180°C for 30 minutes
- 5 Drizzle with RTU TOFFEE SAUCE over top of baked brownie
- 6 Once cooled, cut into squares

## Choc Bean Brownie Recipe



### Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g
<b>FARMACHOC CHIPS</b>	<b>100g</b>
Chocolate Beans	200g

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water and blend over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed
- 4 Blend in FARMACHOC CHIPS
- 5 Scale at 1kg for 30 x 18cm tray bakes, sprinkle chocolate beans on top of batter and bake at 180°C for 30 minutes
- 6 Once cooled, cut into desired shape

## Cookie Dough Brownie Recipe



### Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water and blend over 1 minute on low speed
- 3 Scale at 800g for 30 x 18 cm tray bakes and bake at 180°C for 30 minutes

### Brown Sugar Cookie Dough Frosting

<b>MARVELLO CAKE MARGARINE</b>	<b>115g</b>
Light Brown Sugar	150g
Biscuit Flour	140g
<b>FARMACHOC CHIPS</b>	<b>45g</b>
Water	30g
Vanilla Flavour	1g
<b>FARMACHOC LIGHT or BLENDED</b>	

- 1 Add MARVELLO, brown sugar and vanilla flavour in a bowl and blend together on first speed
- 2 Turn speed up to second speed and beat for 3 minutes until light and well creamed
- 3 Add flour and blend
- 4 Add water and when a smooth consistency add FARMACHOC CHIPS
- 5 Spread on top of brownie and sprinkle with extra FARMACHOC CHIPS, cut into squares
- 6 Melt FARMACHOC to 45°C in a double pan and dip the edge of the cookie dough brownie into it

## Raspberry & Pistachio Brownie Recipe



### Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g
Pistachios ( <i>chopped</i> )	100g
Raspberry Flavour	3g

### Topping

### DOUBLE FUDGE ICING

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water and raspberry flavour and blend over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed, blend in chopped pistachios
- 4 Scale at 1kg for 30 x 18cm tray bakes, sprinkle chopped pistachios on top of batter and bake at 180°C for 30 minutes
- 5 Once cooled, drizzle with DOUBLE FUDGE ICING and cut into triangles

## Rocky Road Brownie Recipe



### Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g
Raisins	100g
Milk Choc Chunks	100g
Glace Cherries ( <i>washed &amp; halved</i> )	50g
Mini Marshmallows	20g
Shortbread Pieces ( <i>broken</i> )	

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water and blend over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed. Blend in raisins and choc chunks
- 4 Scale at 1kg for 30 x 18cm tray bakes, sprinkle glace cherries, marshmallows and shortbread pieces on top of batter and bake at 180°C for 30 minutes
- 5 Once cooled, cut into desired shape

## Ginger & Cream Cheese Brownie Recipe



### Ingredients

<b>FUDGE BROWNIE MIX</b>	<b>1000g</b>
Water	250g
Ginger ( <i>crystallised pieces</i> )	100g

### Topping

<b>AMERICAN CREAM CHEESE ICING</b>	<b>150g</b>
Ginger ( <i>crystallised pieces</i> )	15g

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water and blend over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed, blend in crystallised ginger
- 4 Scale at 1kg for 30 x 18cm tray bakes and bake at 180°C for 30 minutes
- 5 Once cooled, cover the top of brownie with AMERICAN CREAM CHEESE ICING then sprinkle with crystallised ginger. Cut into slices

## Classic Brownie Recipe



### Ingredients

**FUDGE BROWNIE MIX** 1000g  
Water 250g

### Topping

**DOUBLE FUDGE ICING** 170g

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed
- 4 Scale at 1kg for 30 x 18cm tray bakes and bake at 180°C for 30 minutes
- 5 Once cooled use **DOUBLE FUDGE ICING** straight from the pail and coat the surface of the brownie
- 6 Cut into rectangles

## Brownie Lollies Recipe



### Ingredients

**FUDGE BROWNIE MIX** 1000g  
Water 250g

### Topping

**FARMACHOC LIGHT or BLENDED**  
Decorations

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed
- 4 Scale at 1kg for 30 x 18cm tray bakes and bake at 180°C for 30 minutes
- 5 Cut into rectangles and insert an ice cream stick into the brownie
- 6 Melt **FARMACHOC** in a double pan to 45°C and dip brownie into it until it reaches the ice cream stick
- 7 Decorate with either, vermicelli, chopped nuts, raspberry fudge, 100's & 1000's or any other small decoration as desired

## Caramel Fudge Brownie Recipe



### Ingredients

**FUDGE BROWNIE MIX** 1000g  
Water 250g

### Topping

**CREMBEL FUDGE ICING - CARAMEL** 170g  
Fudge (chopped pieces) 60g

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed
- 4 Scale at 1kg for 30 x 18cm tray bakes and bake at 180°C for 30 minutes
- 5 Once cooled, heat **CARAMEL CREMBEL** to 45-50°C and flood top of brownie, follow immediately with a sprinkle of chopped fudge pieces and cut into triangles

## Dipped Brownies Recipe



### Ingredients

**FUDGE BROWNIE MIX** 1000g  
Water 250g

### Topping

**FARMACHOC LIGHT or BLENDED** 170g  
Decorations

### Instructions

- 1 Place mix into a machine bowl fitted with a beater
- 2 Add water over 1 minute on low speed
- 3 Scrape down then mix for 1 minute on low speed
- 4 Scale at 1kg for 30 x 18cm tray bakes and bake at 180°C for 30 minutes
- 5 Once cooled cut into triangles
- 6 Melt **FARMACHOC** in a double pan to 45°C and dip the edge of the brownie into it 1000's, crushed
- 7 Dip into desired decoration such as freeze dried raspberry pieces, chopped nuts, vermicelli, 100's & 1000's, crushed chocolate beans or crushed Parma violets