

summerlicious

Enjoy the taste of summer with **NEW Macphie Strawberries & Cream Sensation**

Fall in love with the creamy texture and enjoy the fruity bursts of strawberry flavour. This summer is all about big events, and what better way to celebrate than with this classic, mouth-watering combination.

- Bigger, juicier strawberry pieces
- Consistent, reliable and convenient, just add water and oil
- Contains no artificial flavours, preservatives or hydrogenated fats
- Available in 12.5kg bags

The hottest product for summer 2012!



the Vital ingredient

www.macphie.com

Serving
Suggestion



STRAWBERRIES & CREAM LOAF CAKE

INGREDIENTS

1000g Strawberries & Cream Sensation Mix
400g Water
220g Vegetable Oil
Streusel Topping (Macphie Soft & Chewy Cookie Mix or Flapjack Mix)

METHOD

Place cake mix into mixer. Slowly add liquids and mix for 1 minute on 1st speed, followed by 3 minutes on 2nd speed. Deposit 450g of batter into paper loaf cases. Sprinkle batter with streusel (straight from bag).

BAKING

180°C (360°F)/155°C fan oven for approx. 55 minutes.

STRAWBERRY BUTTERFLY CAKES

INGREDIENTS

1000g Strawberries & Cream Sensation Mix
Mactop®
400g Water
220g Vegetable Oil
Fresh Strawberries (optional)

METHOD

Place cake mix into mixer. Slowly add liquids and mix for 1 minute on 1st speed, followed by 3 minutes on 2nd speed. Deposit 80g of batter into muffin cases.

BAKING

185°C (370°F)/155°C fan oven for approx. 30 minutes.

FINISHING

Once cool, remove top and cut in half to make 'wings'. Pipe a swirl of Mactop® onto cut surface and finish with fresh strawberries.



STRAWBERRIES & CREAM MUFFINS

INGREDIENTS

1000g Strawberries & Cream Sensation Mix
400g Water
220g Vegetable Oil
Streusel Topping (Macphie Soft & Chewy Cookie Mix or Flapjack Mix)

METHOD

Place cake mix into mixer. Slowly add liquids and mix for 1 minute on 1st speed, followed by 3 minutes on 2nd speed. Deposit 120g of batter into muffin cases. Sprinkle batter with streusel (straight from bag).

BAKING

185°C (370°F)/155°C fan oven for approx. 30 minutes.

STRAWBERRIES & CREAM TRAYBAKE

INGREDIENTS

1000g Strawberries & Cream Sensation Mix
Macphie Vanilla Frosting
400g Water
220g Vegetable Oil
Fresh Strawberries (optional)

METHOD

Place cake mix into mixer. Slowly add liquids and mix for 1 minute on 1st speed, followed by 3 minutes on 2nd speed. Deposit 800g of batter into rectangular foils (12 x 7") or multiply above recipe by 3 and scale at 5kg into a 30 x 18 baking tray.

BAKING

180°C (360°F) deck oven / 155°C fan oven for approx. 40 minutes.

FINISHING

Once cool, spread with Macphie Vanilla Frosting and decorate with fresh strawberries.



Serving Suggestions