

a tropical taste sensation

Introducing our **NEW** Tropical Sensation Cake Mix, an exotic addition to the popular and versatile Sensations range.

- Delicious pineapple flavoured cake with juicy bursts of passion fruit and mango
- Versatile and consistent in application making muffins, cupcakes, loaf cakes and traybakes
- Competitively priced with great margin potential: an 80g muffin with a raw material cost of 16p* and recommend retail price of £1 can make an 84p gross margin for bakers
- Available in 12.5kg bags, requiring only the addition of water and oil

Perfect for Spring and Summer

NEW

macphie

the Vital ingredient

www.macphie.com

Serving Suggestion

*Based on average wholesaler prices per kg of mix and oil, costs may vary

Versatile and delicious, here are just some of the fantastic recipes we think are a perfect match for **NEW Tropical Sensation**. Visit macphie.com for more inspirational recipes.



PINEAPPLE UPSIDE DOWN CAKE

Ingredients

1kg Macphie Tropical Sensation Mix	400g Water	240g Oil
Glacé Cherries	Pineapple Rings	

Method

1. Add Tropical Sensation Mix to mixer and slowly add water and oil on 1st speed and mix for 1 minute.
2. Scrape down and mix for a further 2 minutes on 2nd speed. **3.** Reduce to 1st speed and mix for a final minute.
4. Pat the pineapple rings dry and place on the bottom of a buttered round cake tin and insert a cherry into the centre of each ring. **5.** Deposit 400g of batter on top of pineapples and bake at 180°C (360°F) for approximately 60 minutes, leave for 5 minutes, turn out on to wire tray and present pineapple side up.



FRUITY LAMINGTONS

Ingredients

1kg Macphie Tropical Sensation Mix	400g Water	240g Oil
Fruit Jam (any flavour)	Desiccated Coconut	

Method

1. Add Tropical Sensation Mix to mixer and slowly add water and oil on 1st speed and mix for 1 minute. **2.** Scrape down and mix for a further 2 minutes on 2nd speed. **3.** Reduce to 1st speed and mix for a final minute. **4.** Deposit 4.5kg batter into 18"x 30" trays and bake at 180°C (360°F) for 30-35 minutes. **5.** Leave to cool then cut into required sizes. **6.** Heat jam until pourable consistency, dip sponge pieces into jam and roll in desiccated coconut.



CARIBBEAN STYLE BUTTERFLY CAKES

Ingredients

1kg Macphie Tropical Sensation Mix	400g Water	240g Vegetable Oil
Pineapple i-zing	Vanilla Rainbow Frosting	

Method

1. Add Tropical Sensation Mix to a mixer and slowly add water and oil on 1st speed and mix for 1 minute.
2. Scrape down and mix for a further 2 minutes on 2nd speed. **3.** Reduce to 1st speed and mix for a final minute.
4. Deposit 50g of batter into paper cases and bake at 180°C (360°F) for approximately 25 minutes. **5.** Once cool, beat Pineapple i-zing and Vanilla Frosting at a ratio of 50:50 to make 'frost-zing' **6.** Once cool, remove top and cut in half to make 'wings', pipe a swirl of 'frost-zing' onto cut surface and place 'wings' on top as shown. Alternatively finish with 'frost-zing' and dried fruit.



ICED MUFFINS

Ingredients

1kg Macphie Tropical Sensation Mix	400g Water
500g Macphie 5th Avenue Lemon Icing	240g Oil

Method

1. Add Tropical Sensation Mix to mixer and slowly add water and oil on 1st speed and mix for 1 minute.
2. Scrape down and mix for a further 2 minutes on 2nd speed. **3.** Reduce to 1st speed and mix for a final minute.
4. Deposit 130g of batter into paper cases and bake at 190°C (380°F) for approximately 35 minutes.
5. Heat 5th Avenue Lemon Icing to 45°C, drizzle onto muffins and leave to set.



CAKE MELTS

Ingredients

1kg Macphie Tropical Sensation Mix	400g Water	240g Oil
Melted Butter	Malibu Rum	Sweet Snow®

Method

1. Add Tropical Sensation Mix to mixer and slowly add water and oil on 1st speed and mix for 1 minute.
2. Scrape down and mix for a further 2 minutes on 2nd speed. **3.** Reduce to 1st speed and mix for a final minute.
4. Deposit 4kg batter into 18"x 30" tray and bake at 180°C (360°F) for 30-35 minutes. **5.** Leave to cool then cut into required sizes and dip into melted butter (for added indulgence, add a splash of Malibu to the melted butter), drain off excess and roll in Sweet Snow.®

Serving Suggestions

All products manufactured in Scotland, UK