

Apple & Cinnamon Strudel Muffins

Ingredients

- 1000g Macphie Apple & Cinnamon Sensation Mix
- 350g Water
- 270g Vegetable Oil
- Macphie Rainbow Vanilla Frosting
- Macphie Luxury Salted Caramel Fillings
- Stewed Apple

Method

1. Add Apple & Cinnamon Sensation to a machine bowl fitted with a beater.
2. On 1st speed slowly add the water and oil and mix for 1 minute.
3. Scrape down and continue mixing for a further 2 minutes on 2nd speed.
4. Reduce to 1st speed and mix for a final 1 minute.
5. Deposit 120g of batter into petal paper cases on muffin trays – pipe 25g of apple filling into batter.
6. Bake at 185°C for approximately 35 minutes.
7. Blend together 100g of Rainbow Vanilla Frosting and 20g Luxury Salted Caramel Filling.
8. Pipe frosting onto top and decorate with apple filling.



Ginger Sensation Cupcakes

Ingredients

- 1000g Ginger Sensation Mix
- 390g Water
- 280g Vegetable Oil
- Macphie Rainbow Cream Cheese Frosting
- Crystallised Ginger

Method

1. Add Ginger Sensation to a machine bowl fitted with a beater.
2. On 1st speed, slowly add the water and oil and mix for 1 minute.
3. Scrape down and continue mixing for a further 2 minutes on 2nd speed.
4. Reduce to 1st speed and mix for a final minute.
5. Deposit 70g of batter into paper cases on muffin trays.
6. Bake at 180°C for approximately 25 minutes.
7. Once cooled, pipe with Rainbow Cream Cheese Frosting and finish with ginger pieces.



Spiced Cranberry & Coconut Bundt Cake

Ingredients

- 1000g Spiced Cranberry & Orange Sensations Mix
- 400g Water
- 236g Vegetable Oil
- NEW 5th Avenue® Coconut Flavoured Icing
- Flaked Coconut

Method

1. Put the Spiced Cranberry & Orange Sensation Mix into a mixer and add the liquids on slow speed for 1 minute.
2. Scrape down and continue mixing for a further 2 minutes on medium speed.
3. Reduce to slow speed and mix for a final minute.
4. Deposit 800g of batter into a Bundt Cake tin and bake for 45 minutes at 180°C.
5. Remove from oven and allow to cool completely.
6. Finished with NEW 5th Avenue® Coconut Flavoured Icing and scatter with flaked coconut.

