



## Salted Caramel Chocolate Cake

### Ingredients

- 1kg Macphie Chocolate Sponge Mix
- 550g Water
- 150g Shortening/Cake Margarine
- Mactop® Traditional
- Luxury Salted Caramel Filling
- Sweet Snow®
- Fresh Raspberries

### Method

1. Add the water to Macphie Chocolate Sponge Mix and whisk on slow speed for 1 minute
2. Scrape down, add the shortening/cake margarine and whisk on middle speed for 10-15 minutes
3. Deposit 230g into two 15cm (6") round tins and bake at 170-180°C for 30 minutes
4. Meanwhile, prepare salted caramel cream by whipping Mactop® Traditional and folding in 20% of Luxury Salted Caramel Filling
5. Once sponge is cooled, sandwich two layers with salted caramel cream
6. Finish with salted caramel cream on top and decorate with fresh raspberries
7. Finish with a dusting of Sweet Snow®



## Mini Victoria Sponges

### Ingredients

- 1kg Macphie Sponge Mix
- 500g Water
- 150g Cake Margarine
- Mactop® Traditional
- Jam
- Sweet Snow®

### Method

1. Add Sponge Mix to mixer attached with whisk
2. Add water and cake margarine and mix for 1 minute on slow speed
3. Scrape down and whisk on top speed for 10-15 minutes, followed by 2 minutes on slow speed
4. Deposit 230g into two 15cm (6") round tins and bake at 170°C for approximately 30 minutes
5. Allow to cool and then fill with Mactop® Traditional and jam
6. Dust with Sweet Snow® to finish



## Raspberry Swiss Roll

### Ingredients

- 800g Sponge Mix
- 400g Water
- Mactop® Traditional
- Jam

### Method

1. Add the water to the Macphie Sponge Mix and whisk for 1 minute on slow speed
2. Scrape down
3. Whisk on middle speed for 10-15 minutes followed by 1-2 minutes on slow speed
4. Deposit 1200g into a 30"x18" tray and spread level
5. Bake at 240°C for 5 minutes
6. Allow to cool
7. Spread with whipped Mactop® Traditional and jam then roll

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*the vital ingredient*

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