



*Authentic American
Bakery Ingredients*

Crème Cake Base

Production Guide



IMPORTANT NOTICE

The mixing procedure for Magic Chef Crème Cake Base from **U.K.** has been developed to use **one** mixing stage only as follows:

One Stage Only

- Weigh MC Cake Base, eggs, water and oil.
- Pour whole eggs, oil and water into the mixing bowl.
- Add MC Cake Base in the mixing bowl.
- Blend for 1 minute on 1st speed to incorporate.
- Scrap down bowl and paddle.
- Blend for 5 minutes on 2nd speed of a 3-speed machine.

1 STAGE
1+5 min

For all Magic Chef products from **USA** use the recipes with two stages as shown in this recipe book.

TABLE OF CONTENTS

Overview 3

Formulations 5

Merchandising/ Ideas 42

The Bucket Method 54

Baking Tips 58

Magic Chef Products 61

INDEX OF FORMULAS

Almond Poppyseed Cake or Muffin 5

Apple Spice Cake or Muffin 7

Banana Nut Cake or Muffin 7

Black Forest Cake or Muffin 8

Blueberry Cake or Muffin 10

Carrot Cake or Muffin 10

Cherry Swirl Pound Cake 38

Cherry Cake or Muffins 38

Chiffon Creme Cake..... 18

Chocolate Chip Cake or Muffin 21

Chocolate Chocolate Chip Cake or Muffins 21

Chocolate Kiss Cake..... 36

Chocolate Macaroon Cake or Muffins 22

Chocolate Mint Cake or Muffins 22

Chocolate Raspberry Cheesecake 33

Cornbread Cake or Muffins 24

Cranberry Orange Nut Cake or Muffins 26

Crumb Cake..... 32

Fruit & Cheese Coffee Cake Squares 26

Fruit Swirl Cake 14

Lemon Poppyseed Cake or Muffin 14

Mocha Cake and Muffins 34

Neapolitan Cake 36

Pecan Turtle Cake 28

Peanut Butter & Chocolate Cake or Muffin 17

Pineapple Upside Down Cake 40

Pina Colada Cake or Muffin 17

Pumpkin Cake or Muffin 12

Raspberry Chocolate Cake or Muffin 12

Sock It To Me Cake 30



Count on the Proven Winner...

**MAGIC CHEF
CRÈME CAKE BASE**



MC Crème Cake Base

“The Original Crème Cake”

Available as a Complete Mix or Base

The Original Crème Cake from Magic Chef was developed in the 1960's when one of our test bakers added MC Speedy Creme (a custard style pie filling) and Vegetable Oil to MC White Cake Base.

The resulting product was absolutely amazing. After intense modification and scrutiny in our lab the Original Creme Cake Mix was developed. The formula is the same today as it was thirty years ago.

It has a wonderful flavor, a long shelf-life, a delicious pudding style eating texture, incredible fruit suspending capabilities, and remarkable tolerance under the most extreme bakery conditions. MC Crème Cake Base is one of our best selling baking mix products, “often copied but never duplicated”.

| FEATURES | BENEFITS |
|-------------------------------|---|
| Industry Standard Performance | <ul style="list-style-type: none">• Superior flavor• Superior appearance• Superior moistness |
| Long Shelf Life | <ul style="list-style-type: none">• Reduced stales• Higher level of consumer satisfaction• Can be produced more efficiently |
| Versatile | <ul style="list-style-type: none">• Works in a wide array of baking pans• Produces a wide variety of cakes & muffins |
| Tolerant | <ul style="list-style-type: none">• Works under a wide range of shop conditions• Unskilled help can produce quality product |
| Thick Batter | <ul style="list-style-type: none">• Easy to handle• Excellent fruit suspension qualities |
| Made By Magic Chef | <ul style="list-style-type: none">• Guaranteed quality and consistency• Technical Support available• Merchandising support materials available• Available Nationwide |



Almond Poppyseed Cake or Muffins

INGREDIENTS

NET WEIGHT

HANDLING DIRECTIONS

STAGE 1

| | |
|---------------------------|----------------|
| MC Crème Cake Base | 1 000 g |
| Whole Eggs | 350 g |
| MC Almond Flavor | 30 g |
| Poppy Seeds | 50 g |

POUR: Whole eggs into mixing bowl.

ADD: MC Crème Cake Base, MC Flavor and Poppy Seeds. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed.

STAGE 2

| | |
|----------------------|--------------|
| Vegetable Oil | 300 g |
| Water, cold | 220 g |

ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed.

TOTAL BATTER WEIGHT **1 950 g**

| LOAF CAKE | MUFFINS | RING CAKE |
|---|---|---------------------------------------|
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175–180°C, 40–50 min. | 190–195°C, 18–22 min. depending on size. | 175–180°C, 40–50 min. |
| TOP: (Almond Poppyseed Cake) With MC Streusel, or sliced almonds | | |
| FINISH: String/ Drizzle Ice with Select™ White Roll Icing. | | |

For best results when drizzling icing, use a repeating pattern by moving your hand back and forth to create a patterned effect.

Did you know that in the central valley of California, where many of the almonds are grown, the L is silent and Almonds are pronounced Amonds?





Apple-Spice Muffins are great at any meal wholesome and delicious, a customer favorite and repeat seller.



Apple Spice Cake or Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|--|--|---|
| STAGE 1 | | POUR: Whole eggs into mixing bowl. |
| MC Crème Cake Base | 1 000 g | ADD: MC Crème Cake Base, Bread Flour and Cinnamon. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 100 g | |
| Bread Flour (for muffins) | 100 g | |
| Cinnamon | 35 g | |
| STAGE 2 | | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. |
| Vegetable Oil | 300 g | ADD: Baker's Select™ Apple Filling, blend 3 minutes on low speed. |
| Water, cold | 220 g | |
| Baker's Select™ Apple Filling | 100 g | |
| OPTIONAL | | |
| MC Streusel Topping | 100 g | |
| TOTAL BATTER WEIGHT | 1 855 g | |
| LOAF CAKE | MUFFINS | RING CAKE |
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175–180°C, 40–50 min. | 190–195°C, 18–22 min. depending on size. | 175–180°C, 40–50 min. |
| TOP: (Apple Spice Cake) With MC Streusel. | | |
| TOP: (Banana Nut Cake) With MC Streusel and / or Walnuts, if desired. | | |

Banana Nut Cake or Muffins

| INGREDIENTS | | NET WEIGHT | HANDLING DIRECTIONS |
|---------------------------|---------|---|--|
| STAGE 1 | | | POUR: Whole eggs into mixing bowl. |
| MC Crème Cake Base | 1 000 g | ADD: MC Crème Cake Base, Bread Flour, Banana Puree (or bananas) and Fruit Bits. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. | |
| Whole Eggs | 350 g | | |
| Bread Flour (for muffins) | 50 g | | |
| MC Banana Fruit Bits | 50 g | | |
| Banana Puree (or bananas) | 100 g | | |
| STAGE 2 | | | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, add walnuts, blend 3 minutes on low speed. |
| Vegetable Oil | 300 g | | |
| Water, cold | 220 g | | |
| Walnut Pieces | 100 g | | |
| OPTIONAL | | | |
| MC Streusel Topping | 100 g | | |
| TOTAL BATTER WEIGHT | 2 170 g | | |

Black Forest Cake or Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|----------------------------|---------------|--|
| STAGE 1 | | |
| MC Chocolate | | POUR: Whole eggs into mixing bowl. |
| Crème Cake Base | 1 000 g | ADD: MC Chocolate Crème Cake Base, |
| Whole Eggs | 350 g | Bread Flour and MC Rum Flavor. |
| Bread Flour (for muffins) | 50 g | Blend with paddle 1 minute on low speed. |
| MC Rum Flavor | 5 g | Cream 3 minutes on medium speed. |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and |
| Water, cold | 225 g | Water gradually over 1 minute on low |
| MC Cherry Filling | 100 g | speed. Scrape down bowl and paddle, |
| | | blend 3 minutes on low speed. |
| | | ADD: MC Cherry Filling. Fold in by hand. |
| OPTIONAL | | |
| MC Streusel Topping | 100 g | |
| TOTAL BATTER WEIGHT | 2030 g | |

| LOAF CAKE | MUFFINS | RING CAKE |
|--|---|---------------------------------------|
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175–180°C, 40–50 min. | 190-195°C, 18-22 min. depending on size. | 175–180°C, 40–50 min. |
| FINISH: (Black Forest Cake) Using Pastry Bag, top with MC Spread, Gloss then Cherry Icing (add MC Cherry Fruitice to Select' White Roll Icing to desired color). Top with Cherries and/or Chocolate Shavings. | | |

Make sure your baker pays attention to the finishing touches. Six or seven fresh cherries or chocolate shavings add pennies to your cost but can add dollars to your selling price.





Blueberry Cake or Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|----------------------------|------------|---|
| STAGE 1 | | |
| MC Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base, blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Water, cold | 225 g | |
| Blueberries-Fresh / Frozen | 100 g | ADD: Blueberries. Fold in by hand. |
| TOTAL BATTER WEIGHT | 1 975 g | NOTE: keep frozen (or dry) until last minute to prevent “bleeding” into batter, see troubleshooting. |

| LOAF CAKE | MUFFINS | RING CAKE |
|--|---|-----------------------------------|
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175–180°C, 40–50 min. | 190-195°C, 18-22 min., depending on size. | 175–180°C, 40–50 min. |
| TOP: (Blueberry Cake) With Sanding Sugar or MC Streusel and/or Blueberries. | | |
| FINISH: Glaze or String Ice with White Roll Icing. | | |
| TOP: (Carrot Cake) With MC Streusel, if desired. | | |

Carrot Cake or Muffins

| INGREDIENTS | | NET WEIGHT | HANDLING DIRECTIONS |
|---------------------------|--|------------|--|
| STAGE 1 | | | |
| MC Crème Cake Base | | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base and Bread Flour. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | | 350 g | |
| Bread Flour (for muffins) | | 25 g | |
| STAGE 2 | | | |
| Vegetable Oil | | 300 g | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Add Shredded Carrots, Nuts and Cinnamon, blend 3 minutes on low speed. |
| Water, cold | | 215 g | |
| Carrots - Shredded | | 175 g | |
| Nuts | | 75 g | |
| Cinnamon | | 2 g | |
| OPTIONAL | | | |
| Cranberries (frozen) | | 100 g | |
| TOTAL BATTER WEIGHT | | 2 142 g | |



Pumpkin Cake or Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|---------------------------|------------|---|
| STAGE 1 | | |
| MC Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base, Bread Flour, Pumpkin (canned) and Pumpkin Pie Spice. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| Pumpkin, Canned | 75 g | |
| Pumpkin Pie Spice | 2 g | |
| Bread Flour (for muffins) | 100 g | |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Water, cold | 225 g | |
| Nuts | 75 g | ADD: Nuts and Soaked Raisins or Cranberries. Fold in by hand. |
| Raisins (soaked) or | 50 g | |
| Cranberries | 75 g | |
| TOTAL BATTER WEIGHT | 2 252 g | |

| LOAF CAKE | MUFFINS | RING CAKE |
|---|---|-----------------------------------|
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175–180°C, 40–50 min. | 190–195°C, 18–22 min., depending on size. | 175–180°C, 40–50 min. |
| TOP: (Pumpkin Cake) With MC Streusel or Nuts, if desired. | | |
| FINISH: (Raspberry Chocolate Cake) Using Pastry Bag, top with Pink Roll Icing, then White Roll Icing and garnish with Fresh Raspberries. | | |

Raspberry Chocolate Cake or Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|------------------------------|------------|--|
| STAGE 1 | | |
| MC Chocolate Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Chocolate Crème Cake Base and Bread Flour. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| Bread Flour (for muffins) | 100 g | |
| | | |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Salad Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Add MC Raspberry Filling and blend 3 minutes on low speed. |
| Water, cold | 225 g | |
| MC Raspberry Filling | 100 g | |
| | | |
| TOTAL BATTER WEIGHT | 2 075 g | |



Pumpkin Muffin Shapes – what a wonderful presentation for the younger consumer. Add a leaf and stem for an irresistible treat. A perfect item to feature for Halloween.

A fresh Raspberry Display creates an unbelievable presentation!

To create this high profit cake, invert a paper cup in the center of a ring cake fill with raspberries and add a mint leaf.



Lemon Poppyseed Cake or Muffins

| INGREDIENTS | | NET WEIGHT | HANDLING DIRECTIONS |
|--|---------|---|--|
| STAGE 1 | | | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base, Lemon Extract and Poppyseeds. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| MC Crème Cake Base | 1 000 g | | |
| Whole Eggs | 350 g | | |
| Lemon Extract | 5 g | | |
| Poppyseeds | | | |
| STAGE 2 | | | ADD: Incorporate Vegetable Oil and Water and Lemon Fruit Bits gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Vegetable Oil | 300 g | | |
| Water, cold | 225 g | | |
| MC Lemon Fruit Bits | 5 g | | |
| TOTAL BATTER WEIGHT | | 1 953 g | |
| LOAF CAKE | | MUFFINS | RING CAKE |
| SCALE: ½ kg Loaf Pan – 0,40 kg | | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175-180°C, 40-50 min | | 190-195°C, 18-22 min., depending on size. | 175-180°C, 40-50 min. |
| TOP: (Lemon Poppyseed Cake) Top with Lemon Zest and glaze, if desired. | | | |
| FINISH: (Fruit Swirl Cake) Cake may be glazed while still warm or string iced, if desired. | | | |

Fruit Swirl Cake

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|---------------------|------------|--|
| STAGE 1 | | |
| MC Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base Flour. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| STAGE 2 | | |
| Vegetable Oil | 300 g | Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Blend 3 minutes on low speed. DEPOSIT: MC Filling with piping bag on top of batter, marble in with spatula. |
| Water, cold | 225 g | |
| MC Baker's Select™ | | |
| Fruit Filling | 100 g | |
| TOTAL BATTER WEIGHT | 1 975 g | |

ADD: Incorporate Vegetable Oil and



*Lemon Poppyseed Cake -
Don't forget the zest for
a fresh appearance.*

*Fruit Swirl Cake -
Crème Cake Base suspends
the fruit throughout
the cake for a perfect
show every time.*





Piña Colada Cake – a taste of the tropics on a hot summer day. Perfect for summer get togethers.

Peanut Butter & Chocolate Muffins. A ruffin top sandwich, a dessert treat for kids high in protein, another great hack-to-school treat!



Pina Colada Cake or Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|---|--|--|
| STAGE 1 | | POUR: Whole eggs into mixing bowl. |
| MC Crème Cake Base | 1 000 g | ADD: MC Crème Cake Base, Bread Flour and MC Rum Flavor. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| Bread Flour (for muffins) | 100 g | |
| MC Rum Flavor | 3 g | |
| STAGE 2 | | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. |
| Vegetable Oil | 300 g | ADD: MC Pineapple Fruitice and Flaked Coconut, and blend 3 minutes on low speed. |
| Water, cold | 220 g | |
| MC Pineapple Fruitice | 25 g | |
| Flaked Coconut | 50 g | |
| TOTAL BATTER WEIGHT | 2 053 g | |
| LOAF CAKE | MUFFINS | RING CAKE |
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175–180°C, 40–50 min. | 190-195°C, 18-22 min. depending on size. | 175–180°C, 40–50 min. |
| | | Bun Pan (muffin tops) – 0,1 kg 175–180°C, 12–18 min. |
| TOP: (Pina Colada Cake) With Coconut Crunch, if desired. | | |
| FINISH: Glaze Cake and lightly apply Flake Coconut before glaze sets up. | | |
| TOP: (Peanut Butter & Chocolate Cake) With Peanut Butter and Chocolate Chips or Peanuts. | | |
| FINISH: Spread Peanut Butter between two muffin tops for a unique baked treat. | | |

Peanut Butter & Chocolate Cake / Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|------------------------------|----------------|--|
| STAGE 1 | | POUR: Whole eggs into mixing bowl. |
| MC Chocolate Crème Cake Base | 1 000 g | ADD: MC Crème Cake Base and Bread Flour. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 345 g | |
| Bread Flour (for muffins) | 25 g | |
| STAGE 2 | | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Add Chocolate Chips and blend 3 minutes on low speed. |
| Vegetable Oil | 295 g | |
| Water, cold | 220 g | |
| Chocolate Chips | 100 g | |
| TOTAL BATTER WEIGHT | 1 985 g | |

Chiffon Creme Cake

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|--|---|---|
| STAGE 1 | | |
| MC Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 345 g | |
| STAGE 2 | | |
| Vegetable Oil | 295 g | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Blend 3 minutes on low speed. |
| Water, cold | 200 g | |
| STAGE 3 | | |
| Egg Whites | 170 g | ADD: In separate bowl, whip egg whites, sugar and cream of tarter to stiff peak in separate bowl. Fold in by hand. |
| Granulated Sugar | 200 g | |
| Cream of Tartar | 4 g | |
| OPTIONAL | | |
| MC Lemon or Strawberry Fruitice | 65g | ADD: Fold in by hand. |
| TOTAL BATTER WEIGHT | 2 214 g | |
| | | |
| LOAF CAKE | MUFFINS | RING CAKE |
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175-180°C, 40-50 min | 190-195°C, 18-22 min., depending on size. | 175-180°C, 40-50 min. |
| FINISH: (Chiffon Creme Cake) Finish with Select™ Glaze and garnish with Lemon Zest or Strawberry Slices. | | |



A Chiffon Crème Cake made with MC Crème Cake Base is an ideal complement to fresh berries. Ask your local MC Sales Representative about our Strawberry Sensations Merchandising Materials.





*Chocolate Chip Cake
or Muffins: A perfect
back to school treat.*

*Chocolate Chip Cake or Muffins:
Substitute in Chocolate Chunks or
add Macadamia Nuts (227 g / small
batch) chopped for a more up-scale
presentation.*

Chocolate Chip Cake or Muffins

| INGREDIENTS | | NET WEIGHT | HANDLING DIRECTIONS |
|---|--|---|---|
| STAGE 1 | | | |
| MC Crème Cake Base | | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base, blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | | 365 g | |
| STAGE 2 | | | |
| Vegetable Oil | | 300 g | ADD: Incorporate Vegetable Oil, Water, and Chocolate Chips gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Water, cold | | 200 g | |
| Chocolate Chips | | 105 g | |
| TOTAL BATTER WEIGHT | | 1 980 g | |
| LOAF CAKE | | MUFFINS | RING CAKE |
| SCALE: ½ kg Loaf Pan – 0,40 kg | | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175-180°C, 40-50 min | | 190-195°C, 18-22 min., depending on size. | 175-180°C, 40-50 min. |
| TOP: (Chocolate Chip Cake) With MC Streusel and/or Chocolate Chips. | | | |
| FINISH: String ice Ring Cakes with MC Spred'N Gloss Icing and top with Chocolate Chips or other decorative chocolate. | | | |
| TOP: (Chocolate Chocolate Chip Cake) With MC Streusel or Chocolate Chips, if desired. | | | |
| FINISH: Ice with Mocha Icing (add Instant Coffee to White Roll Icing to desired color) then ice with MC Spred'N Gloss Icing and rap with Chocolate Chips or other decorative chocolate. | | | |

Chocolate Chocolate Chip Cake or Muffins


| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|------------------------------|------------|--|
| STAGE 1 | | |
| MC Chocolate Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Chocolate Crème Cake Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and Water, gradually over 1 minute on low speed. Scrape down bowl and paddle, add chocolate chips. Blend 3 minutes on low speed. |
| Water, cold | 225 g | |
| Chocolate Chips | 175 g | |
| TOTAL BATTER WEIGHT | 2 050 g | |

Chocolate Macaroon Cake or Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|---|--|--|
| STAGE 1 | | |
| MC Chocolate | | POUR: Whole eggs into mixing howl. |
| Crème Cake Base | 1 000 g | ADD: MC Chocolate Crème Cake Base. |
| Whole Eggs | 350 g | Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and |
| Water, mid | 225 g | Water gradually over 1 minute on low speed. Scrape down bowl and paddle, |
| MC Macaroon | | blend 3 minutes on low speed. |
| Cookie Dough | 100 g | DEPOSIT: MC Macaroon Cookie Dough or use Bavarian Creme Filling with piping bag into the center of the muffin or loaf. |
| TOTAL BATTER WEIGHT | 1 975 g | |
| | | |
| LOAF CAKE | MUFFINS | RING CAKE |
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175-180°C, 40-50 min | 190-195°C, 18-22 min., depending on size. | 175-180°C, 40-50 min. |
| FINISH: (Chocolate Macaroon Cake) Ice with MC Spred'N Gloss Icing and top with toasted Flake Coconut. | | |
| FINISH: (Chocolate Mint Cake) Ice with Mint Icing (add MC Mint Extract and Green Shade to White Roll Icing to desired flavor and color). String ice with MC Spred'N Gloss. | | |

Chocolate Mint Cake or Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|----------------------------|----------------|--|
| STAGE 1 | | |
| MC Chocolate | | POUR: Whole eggs into mixing howl. |
| Crème Cake Base | 1 000 g | ADD: MC Chocolate Crème Cake Base and |
| Whole Eggs | 350 g | Mint Extract. Blend with paddle 1 minute |
| Mint Extract | 3g | on low speed. Cream 3 minutes on medium speed. |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and |
| Water, cold | 225 g | Water gradually over 1 minute on low speed. Scrape down bowl and paddle. |
| TOTAL BATTER WEIGHT | 1 878 g | Blend 3 minutes on low speed. |



*Chocolate Macaroon
Cake - Customers love
the combination of
chocolate and coconut,
a rich tropical treat.*

*Chocolate Mint Cake -
Top with Andes Mints,
or Chocolate Shavings
to create your own
Signature Item.*

Cornbread Cake or Muffins

| INGREDIENTS | | NET WEIGHT | HANDLING DIRECTIONS |
|--------------------------------|---|---|--|
| STAGE 1 | | | |
| MC Crème Cake Base | 1 000 g | | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | | |
| Corn Meal | 100 g | | |
| STAGE 2 | | | |
| Vegetable Oil | 300 g | | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. |
| Water, cold | 225 g | | |
| Creamed Corn or Frozen Kernels | 100 g | | ADD: Creamed Corn and blend 3 minutes on medium speed. |
| TOTAL BATTER WEIGHT | | 2 075 g | |
| LOAF CAKE | | MUFFINS | RING CAKE |
| SCALE: | ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: | 175-180°C, 40-50 min | 190-195°C, 18-22 min., depending on size. | 175-180°C, 40-50 min. |
| TOP: | (Cornbread Cake) Top with Corn Kernels or Yellow Corn Meal. | | |

Cornbread cake and muffins made from MC Crème Cake Base are a perfect complement to a picnic or barbeque. A great item to feature in summer.

Top muffins and cakes lightly with frozen whole kernels for extra eye appeal. Chopped Jalapeno peppers can also be added to spice up any meal, (75 g per small batch, 170 g per large batch).





Cranberry orange Nut Cake or Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|----------------------|------------|---|
| STAGE 1 | | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base, Bread Flour and MC Orange Fruitice. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| MC Crème Cake Base | 1 000 g | |
| Whole Eggs | 350 g | |
| Bread Flour | 100 g | |
| MC Orange Fruit Bits | 25 g | |
| STAGE 2 | | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle. Add Nuts and blend 3 minutes on low speed. ADD: Cranberries. Fold in by hand. |
| Vegetable Oil | 300 g | |
| Water, cold | 225 g | |
| Nuts | 75 g | |
| Cranberries (frozen) | 100 g | |
| TOTAL BATTER WEIGHT | 2 175 g | |

| LOAF CAKE | MUFFINS | SQUARES |
|--|-----------------------|--|
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | 45 x 65 cm sheet pan 4,25 kg 20 x 20 cm square foil – 0,40 kg |
| BAKE: 175-180°C, 40-50 min., depending on size. | 190-195°C, 18-22 min. | 175-180°C, 18-25 min. |
| TOP: (Cranberry Orange) With whole or sliced cranberries. FINISH: Ice top completely with MC Select™ White Roll Icing, sprinkle Cinnamon or Nutmeg lightly overtop. | | |
| TOP: (Coffee Cake) With MC Streusel. FINISH: Top finished cake with powdered sugar or string ice with MC Select™ White Roll Icing. | | |

Fruit and Cheese Coffee Cake Squares

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|---------------------------------|------------|--|
| STAGE 1 | | |
| MC Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base. Blend with paddle 1 minute on low speed. min. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. DEPOSIT: MC Gourmet Cream Cheese Filling with piping bag in stripes, diagonally across sheet 2 cm apart. DEPOSIT: MC Fruit Filling in a similar manner, in the opposite diagonal, giving a diamond effect. |
| Water, cold | 225 g | |
| MC Fruit Filling | 100 g | |
| MC Gourmet Cream Cheese Filling | | |
| MC Streusel Topping | | |
| TOTAL BATTER WEIGHT | 1 875 g | |



MC Fillings are available in convenient Pouch Paks, which makes preparing these fruit and Cheese Coffee Cakes a snap.

*Pouch Paks®
(907 g sizes)*



Pecan Turtle Cake

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|----------------------------|----------------|---|
| STAGE 1 | | |
| MC Chocolate | | POUR: Whole eggs into mixing bowl. |
| Crème Cake Base | 1 000 g | ADD: MC Chocolate Crème Cake Base. |
| Whole Eggs | 350 g | Blend with paddle 1 minute on low speed. |
| | | Cream 3 minutes on medium speed. |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and Water |
| Water, cold | 225 g | gradually over 1 minute on low speed. |
| | | Scrape down bowl and paddle, blend 3 |
| | | minutes on low speed. |
| TOTAL BATTER WEIGHT | 1 875 g | |

| LOAF CAKE | MUFFINS | RING CAKE |
|---|--|---------------------------------------|
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175-180°C, 40-50 min | 190-195°C, 18-22 min., depending on size. | 175-180°C, 40-50 min. |
| TOP: (Pecan Turtle Cake) Coat bottom of ring pan with MC Sticky Bun Smear and Pecans, add batter and bake. | | |
| FINISH: Glaze while warm, drizzle with MC Caramel Glossy and MC Spred'N Gloss Icings. | | |





Sock It To Me Cake

| INGREDIENTS | | NET WEIGHT | HANDLING DIRECTIONS |
|---|---------|-------------------------------|---|
| STAGE 1 | | | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| MC Crème Cake Base | 1 000 g | | |
| Whole Eggs | 350 g | | |
| STAGE 2 | | | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Vegetable Oil | 300 g | | |
| Water, cold | 225 g | | |
| TOTAL BATTER WEIGHT | | 1 875 g | |
| LOAF CAKE | | RING CAKE | |
| SCALE: ½ kg Loaf Pan – 0,40 kg | | Ring Pan – 20 cm – 0,60 kg | |
| BAKE: 175-180°C, 40-50 min | | 175-180°C, 40-50 min. | |
| TOP: (Sock It To Me Cake) Scale in half the batter, add 1/2 the Cinnamon Topping, scale in the remaining batter. Add last 1/2 of topping. | | | |
| FINISH: Glaze and / or string ice with Select™ White or Maple Icing. | | | |
| CINNAMON TOPPING: 30 g Cinnamon, 1# Granulated Sugar, 0.25 kg Pecans. Use @ 55 g topping per cake. | | | |





Crumb Cake

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|--|------------|---|
| STAGE 1 | | |
| MC Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Water, cold | 225 g | |
| TOTAL BATTER WEIGHT | 1 875 g | |
| SQUARES | | |
| SCALE: 45 X 65 cm Sheet Pan - 4.25 kg batter or 20 x 20 cm square foil -0.40 kg batter | | |
| BAKE: 175-180°C, 30-40 min. | | |
| TOP: (Crumb Cake) With MC Streusel mixed with Nuts and Cinnamon. | | |
| FINISH: Sift Powdered Sugar lightly over the top or string ice. | | |



Chocolate Raspberry Cheesecake

INGREDIENTS

NET WEIGHT

HANDLING DIRECTIONS

STAGE 1

| | |
|-----------------|---------|
| MC Chocolate | |
| Crème Cake Base | 1 000 g |
| Whole Eggs | 350 g |

POUR: Whole eggs into mixing bowl.
ADD: MC Chocolate Crème Cake Base.
 Blend with paddle on low speed. Cream
 3 minutes on medium speed.

STAGE 2

| | |
|----------------------|-------|
| Vegetable Oil | 300 g |
| Water, cold | 225 g |
| MC Raspberry Filling | 100 g |
| MC Gourmet | 100 g |
| Cheese Filling | 75 g |

ADD: Incorporate Vegetable Oil and Water
 gradually over 1 minute on low speed.
 Scrape down bowl and paddle, blend
 3 minutes on low speed.
DEPOSIT MC Raspberry Filling and MC
 Gourmet Cheese Filling in stripes diagonally
 across sheet 2 cm apart.

TOTAL BATTER WEIGHT 2 050 g

SQUARES

SCALE: 45 X 65 cm Sheet Pan - 4.25 kg batter or 20 x 20 cm square foil -0.40 kg batter

BAKE: 175-180°C, 30-40 min.

TOP: (Chocolate Raspberry Cheesecake) Top with MC Streusel.

FINISH: String ice with White Roll Icing.



Mocha Cake and Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|---------------------|------------|---|
| STAGE 1 | | |
| MC Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Chocolate Crème Cake Base and Coffee Extract. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| Coffee Extract | 6 g | |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil, and Instant Coffee, gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Water, cold | 225 g | |
| Instant Coffee | 50 g | |
| TOTAL BATTER WEIGHT | 1 931 g | |

| LOAF CAKE | MUFFINS | RING CAKE |
|--|--|--------------------------------------|
| SCALE: ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175-180°C, 40-50 min | 190-195°C, 18-22 min., depending on size. | 175-180°C, 40-50 min. |
| FINISH: (Mocha Cake) Completely ice with Mocha Icing, (stir instant coffee into heated Select™ White Roll Icing until desired flavor and color is achieved), coat sides of cake with instant coffee, top with coffee beans. | | |

Coffee is Hot!... Cash in on the coffee craze. Add instant coffee into both white and chocolate Crème Cake Base batter and you'll have Mocha, Latte, and Cappuccino classics that will become instant hits with you and your customers.





Chocolate Kiss Cake

| INGREDIENTS | | NET WEIGHT | HANDLING DIRECTIONS |
|---|---------|--|---|
| STAGE 1 | | | POUR: Whole eggs into mixing bowl. ADD: MC Chocolate Crème Cake Base. Blend with paddle 1 minute on low speed. |
| MC Chocolate Crème Cake Base | 1 000 g | | |
| Whole Eggs | 350 g | | |
| STAGE 2 | | | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Vegetable Oil | 300 g | | |
| Water, cold | 225 g | | |
| TOTAL BATTER WEIGHT | | 1 875 g | |
| LOAF CAKE | | MUFFINS | RING CAKE |
| SCALE: ½ kg Loaf Pan – 0,40 kg | | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: 175-180°C, 40-50 min | | 190-195°C, 18-22 min., depending on size. | 175-180°C, 40-50 min. |
| FINISH: (Chocolate Kiss Cake) Ice top with partially heated Mocha Icing, then again with heated MC Spred'N Gloss Icing. Top with Hershey's Hugs or Kisses candies. | | | |
| INGREDIENTS: (Neapolitan Cake) You will need three types of Crème Cake Base Batter to prepare this cake. MC Crème Cake batter, MC Chocolate Crème Cake batter, MC Strawberry or Cherry flavored batter. | | | |
| NOTE: To flavor MC Crème Cake batter using MC Fruitice, use 12 g Fruit Bits Crème Cake batter. | | | |
| SCALE: 0.15 kg Chocolate batter, then 0.15 kg White batter, then 0.15 kg Cherry or Strawberry flavored batter into loaf pan. Bake as per instructions below. | | | |

Neapolitan Cake

1. You will need Plain Crème Cake Base batter, Chocolate Crème Cake Base batter and Strawberry (or Cherry) flavored Crème Cake Base batter to prepare these cakes. Follow standard mixing instructions as per the bag directions on page 79.

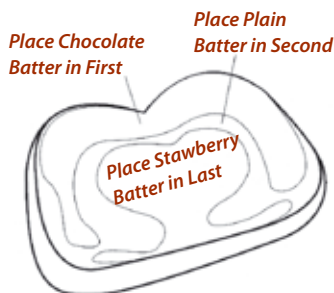
2. Use a greased or paper lined 20 cm ring or loaf pan.

3. Scaling Loaf Cakes: Per 15 oz loaf

- (1). 0.15 kg Chocolate Crème Cake Base batter
- (2). 0.15 kg Plain Crème Cake Base batter
- (3). 0.15 kg Cherry Crème Cake Base batter

Scaling Ring Cakes: Per 0.60 kg Ring Cake

- (1). 0.20 kg Chocolate Crème Cake Base batter
- (2). 0.20 kg Plain Crème Cake Base batter
- (3). 0.20 kg Cherry Crème Cake Base batter



4. Place Chocolate batter in first followed by the Plain batter and Cherry batter is last. Bake as per directions.



Cherry Swirl Pound Cake

| INGREDIENTS | | NET WEIGHT | HANDLING DIRECTIONS |
|---------------------|--|--|---|
| STAGE 1 | | | |
| MC Crème Cake Base | | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | | 350 g | |
| STAGE 2 | | | |
| Vegetable Oil | | 300 g | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Water, cold | | 225 g | |
| TOTAL BATTER WEIGHT | | 1 875 g | |
| LOAF CAKE | | MUFFINS | RING CAKE |
| SCALE: | ½ kg Loaf Pan – 0,40 kg | Muffin Tin – 2/3 Full | Ring Pan – 20 cm – 0,60 kg |
| BAKE: | 175-180°C, 40-50 min | 190-195°C, 18-22 min., depending on size.. | 175-180°C, 40-50 min. |
| TOP: | (Cherry Swirl Cake) Bag in MC Cherry Filling and swirl through cake with a donut stick. Use 55-85 g / loaf, 15 g / muffins. 115-140 g per ring cake. Top with MC Streusel (optional) | | |
| FINISH: | String Ice with MCWhite Roll Icing (optional). | | |
| TOP: | (Cherry Cake) With MC Streusel, if desired. | | |
| FINISH: | String ice with White Roll Icing (optional). | | |

Cherry Cake or Muffins

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|---------------------------|------------|---|
| STAGE 1 | | |
| MC Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base, Bread Flour and Cherry Flavor. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| Bread Flour (for muffins) | 100 g | |
| Cherry Flavor | 6 g | |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Water, cold | 225 g | |
| MC Cherry Fruitice | 25 g | ADD: MC Cherry Fruitice. Fold in by hand. |
| TOTAL BATTER WEIGHT | 2 006 g | |



MC Fruitice are a great substitute for fruit fillings when making Creme Cakes. They're concentrated so that you'll maximize flavor, color, and texture without adversely affecting cell structure or volume of the finished product.



Pineapple Upside Down Cake

| INGREDIENTS | NET WEIGHT | HANDLING DIRECTIONS |
|---------------------|------------|---|
| STAGE 1 | | |
| MC Crème Cake Base | 1 000 g | POUR: Whole eggs into mixing bowl. ADD: MC Crème Cake Base. Blend with paddle 1 minute on low speed. Cream 3 minutes on medium speed. |
| Whole Eggs | 350 g | |
| STAGE 2 | | |
| Vegetable Oil | 300 g | ADD: Incorporate Vegetable Oil and Water gradually over 1 minute on low speed. Scrape down bowl and paddle, blend 3 minutes on low speed. |
| Water, cold | 225 g | |
| TOTAL BATTER WEIGHT | 1 875 g | |

SQUARES

SCALE: 20 cm Round Foil - 0,40 kg batter

BAKE: 175-180°C, 20-30 min.

TOP: (Pineapple Upside Down Cake) Coat 8" round with MC Sticky Bun Smear and add Pineapple slices, pour in batter.

FINISH: After bake, glaze top with MC Apricot Glaze.



When using canned pineapple always select pineapple packed in pineapple juice, use pineapple chunks in the batter for an exotic pineapple loaf cake.

Be sure to thoroughly dry pineapple chunks and slices before baking.



Effective Merchandising

Crème cakes made with MC Crème Cake Base are one of the best products to feature in your bakery. Decorated or undecorated, these versatile cakes are loved by consumers. Baked in different pan styles and decorated, these cakes can be used for virtually any seasonal promotion. A recent survey showed that one in three respondents at the in-store bakery found muffin and cake promotions to be the most effective.



Incorrect Merchandising Will Cost You

- ✓ Don't try to fit product into existing packaging to save on costs.
- ✓ Don't compete on price with the wholesale bakery - Win on Quality.
- ✓ Don't promote lower margin, high volume items at the expense of your most profitable products.
- ✓ Don't always lower your price when featuring your products. Feature them creatively, at your list price.
- ✓ Don't display product that you wouldn't want to purchase yourself.
- ✓ Don't sell your day-old product in close proximity to your fresh baked goods.



Bakery Pans as Merchandising Tools

Many of the Signature Desserts in this production manual were produced using the pans pictured.

These exotic shaped pans are a great way to generate value-added

sales and create "Signature Items" for your bakery.

Needless to say the return on investment can be found in several *highly profitable sales*.



Merchandising Ideas

Party platters are a great way to add high margin sales to your Creme Cake line. They are a wonderful addition to holiday breakfasts, brunches, luncheons and parties at any festive time of year. What you will need: 11 x 17 Crystal platter, 113-425 g variety loaf cakes, colorful bow, plastic wrap.

Directions:

- ✓ Slice loaf cakes on bread slicer set at 1.25 cm slices or cut by hand
- ✓ Layout slices on party tray
- ✓ Wrap tightly, place bow and display





Effective Merchandising

- ✓ Cross merchandise your bakery products with other items to generate additional sales.
- ✓ Attractive displays catch consumers' eyes and spur impulse sales.
- ✓ Select™ packaging that attractively shows off your product attributes.



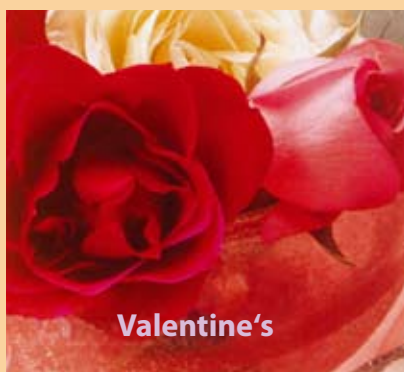
Effective Merchandising

- ✓ Use holiday-printed bags, boxes or clamshells or colorful packaging during non-holiday promotions.
- ✓ Feature decorative gift baskets or fancy tins during the holiday season to add value to your baked goods.
- ✓ Create preferred mailing list specials for your most loyal customers, ask for their feedback and cater to their individual needs. This is especially effective with families with children who will be having birthday parties.

How to Effectively Merchandise Your Holiday Creations

Creme Cakes made with MC Crème Cake Base have become somewhat of a tradition around the holidays. Their mouth watering flavor, long-shelf life, rich and moist pudding texture, and versatility make Creme Cakes an ideal product to feature at a celebration of friends and family.

Contact your local MC technical representative for more specific decorating instructions for the product suggestions on the following pages.





These Halloween treats will bring in guaranteed sales and high profit margins, much more so than decorated cookies, make them the feature item in your Halloween display.

This elegant star cake is the perfect centerpiece for holiday parties at the office or home.





This eye-catching cake will jump off the shelves during the holidays, an office favorite.

The excellent shelf-life of MC Crème Cake allows you to merchandise well in advance.





These elegant cakes should be put on display 2-3 weeks ahead of time in your bakery. Make sure a festive sign lets your customers pre-order. This reminder will make sure your Easter holiday sales are up.

HOLIDAY IDEAS

MC Crème Cake Pyramid Cake Slices

Here's a fun way to merchandise Crème Cake Base cakes. The unique pyramid and triangle will stop customers dead in their tracks. The exciting combination of Icing, filling and tender MC Crème Cake will guarantee customer satisfaction.

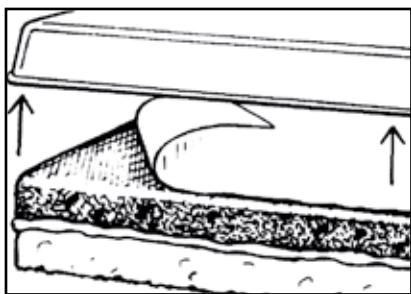
What you need:

1.5 - 2 kg sheet cakes made with MC Crème Cake batter. Additionally, you will need MC Fillings and /or MC But-R-Creme™ Icings.





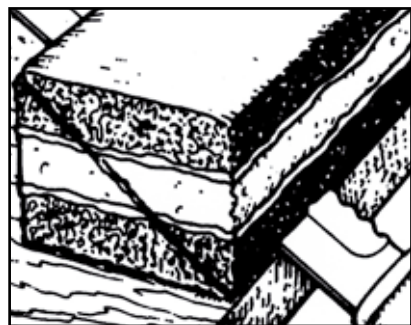
Step 1 - Prepare three 4-lb sheet cakes using MC Crème Cake. Use vanilla MC Crème Cake and add colorant, or use chocolate and vanilla MC Crème Cake, making two pans of one flavor and one pan of the other. Pour batter into a lined bun pan, level, bake and cool.



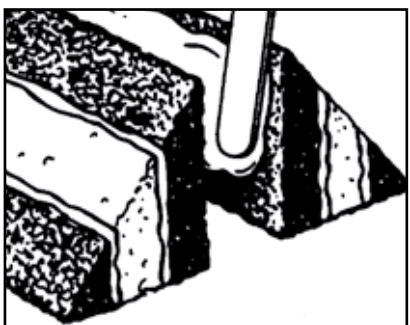
Step 2 - Invert one layer onto work-bench, and remove paper. Spread with desired filling - But-R-Creme™ holds best. Invert a pan of second cake flavor/ color on top of cake layer. Remove paper and ice top third layer, same flavor as first third flavor. Remove paper.



Step 3 - Cut a 5 cm strip off the three layer sheet cake. You should have a bar three layers high, 5 cm thick and about 40 cm long.



Step 4 - Lay the bar on the edge of the bench. Cut diagonally corner to corner.



Step 5 - Set the cut piece on the bench with layers running up and down. Sandwich the un-cut edges together with a layer of filling. Make sure all layers are going the same direction.



Step 6 - Ice and finish with Select™ White or Chocolate Icing, or any desired decorations. Cut into 5 cm pieces.

THE BUCKET METHOD OF PREPARATION

The Bucket Method of Scaling MC Crème Cake Base allows the baker to increase the variety of products made from a single batch of batter. We have included formulas using the Bucket Method on pages 57 and 58.





1. Use a clean and sanitized bucket only.

Scale ten pounds of MC Crème Cake batter prepared exactly from the bag directions with no additional ingredients added.

2. Mark the bucket with a line at the ten pound mark. This is the 1 000 g mark so that there is no need to weigh out future batches.

3. Add in additional ingredients and stir gently with spatula until evenly distributed.



4. Make up muffins, loaf cakes or ring cakes as usual.

5. Clean and sanitize bucket and prepare additional varieties of Creme Cakes.



BUCKET METHOD FLAVORS



MAPLE NUT

| | |
|-----------------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| MC Maple Flavor | 3 g |
| Chopped Walnuts (or pecans) | 50 g |
| MC Nut Background Flavor | 3 g |



APPLE SPICE

| | |
|---------------------------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| Baker's Select™ Chopped Apple Filling | 50 g |
| Cinnamon | 2 g |



ALMOND POPPY

| | |
|----------------------|------------|
| MC Crème Cake Batter | 1 000 g |
| MC Poppy Seeds | 50 g |
| Almond Flavor | As desired |



BANANA NUT

| | |
|--------------------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| MC Banana Fruitice | 50 g |
| MC Chopped Walnuts (or pecans) | 50 g |



BLACK FOREST

| | |
|--------------------------------|---------|
| MC Chocolate Crème Cake Batter | 1 000 g |
| MC Cherry Fruitice | 12 g |
| MC Rum Savor | 5 g |



BLUEBERRY

| | |
|----------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| Frozen Blueberries | 50 g |



CARROT

| | |
|---------------------------------|-------------------|
| MC Crème Cake Batter | 1 000 g |
| Shredded Carrots | 1 shredded carrot |
| Walnuts (or pecans) | 40 g |
| Cinnamon (or pumpkin pie spice) | 5 g |



CORNBREAD

| | |
|--------------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| Cornmeal | 50 g |
| Cream Corn | 50 g |
| Green Chilies (optional) | 12 g |

BUCKET METHOD FLAVORS



CRANBERRY ORANGE NUT

| | |
|-----------------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| MC Orange Fruitice | 12 g |
| Chopped Walnuts (or pecans) | 50 g |
| Cranberries | 60 g |



EGG NOG

| | |
|----------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| Egg Nog | 50 g |
| Nutmeg | 1 g |
| MC Rum Savor | 3 g |



LEMON

| | |
|----------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| Lemon Flavor | 2 g |
| Yellow Color | 1 g |
| MC Lemon Fruitice | 3 g |



CHERRY

| | |
|-----------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| MC Cherry Fruitice | 12 g |
| Cherry Extract/Flavor | 3 g |



CHOCOLATE MINT

| | |
|--------------------------------|---------|
| MC Chocolate Crème Cake Batter | 1 000 g |
| Mint Extract | 2 g |



DOUBLE CHOCOLATE CHOCOLATE CHIP

| | |
|--------------------------------|---------|
| MC Chocolate Crème Cake Batter | 1 000 g |
| MC Chocolate Chips | 50 g |



MOCHA

| | |
|---------------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| MC Gourmet Instant Coffee | 25 g |
| Coffee Extract | 2 g |



PUMPKIN

| | |
|--------------------------------|---------|
| MC Crème Cake Batter | 1 000 g |
| MC Pumpkin Pie Spice | 2 g |
| MC Pumpkin | 100 g |
| MC Rum Savor | 2 g |
| MC Chopped Walnuts (or pecans) | 50 g |

BAKING TIPS

TROUBLESHOOTING

For best results follow bag instructions exactly and accurately weigh all ingredients.

| PROBLEM | POTENTIAL CAUSE |
|-----------------|---|
| Lack of Volume | <ul style="list-style-type: none">• Undermixing (one stage process)• Underscaling• Oven too cold• Batter too cold• Excess floor time• Egg solids settle in bucket (unstirred eggs) |
| Excess Volume | <ul style="list-style-type: none">• Overscaling• Oven too hot |
| Dry/Open Grain | <ul style="list-style-type: none">• Overbaking• Batter too warm• Excess floor time• Not enough salad oil in batter |
| Muffins Capping | <ul style="list-style-type: none">• Oven too hot• Overmixing• Poor air flow (rack ovens)• Batter too cold |

BAKING TIPS

Handling MC Crème Cake Base Under Frozen or Refrigerated Conditions

MC Crème Cake Base is used in many wholesale shops for scoop and bake frozen batter applications as well as thaw and serve applications. Crème Cake Base batter holds up well in cryogenic and blast freezers when handled properly. If you want to hold MC Crème Cake Base for later use in your shop, we recommend the following guidelines.

Refrigerated Storage

For use within three days after mixing, MC Crème Cake Base can be kept in the retarder or refrigerator (7°C or below) and doesn't need to be frozen. You should experience no negative effects. Keep muffin batter covered in a pail to minimize odors from other items in the cooler and to reduce moisture migration. For best results allow the batter to warm to 20°C prior to baking.

Frozen Storage

MC Crème Cake Batter can be kept frozen for an extended period of time. The length of time depends on the type of freezer and how the batter was prepared. In general, for most retail or in-store operations, batter can be kept for up to two or three weeks if handled properly.

Store batter covered at all times to minimize moisture migration/dehydration (freezer burn). Batter can be prepared into individual loaf cakes, ring cakes or into muffin tins and actually freezes more rapidly when it is stored this way. Care must be taken to keep individual pans or the entire rack covered. It is crucial to fully thaw batter to 20°C on the day of preparation. Cold batter will cause a lack of volume and can result in raw centers.

Advanced Baking Tips

High Peaking Muffins: Our customers have reported the following tricks of the trade work quite well. Use about 5 seconds of steam at the beginning of the bake if using a rack oven. Raise the heat for the first ten minutes of the bake up to 190°-200°C and then lower it to 175°C for the remainder. Add 0.20 kg. of Bread or Pastry Flour to each 4.4 g of MC Crème Cake Base used.

BAKING TIPS

High Performance Blueberry Muffins

To ensure good volume, warm the batter up 4-5°F because the addition of the frozen blueberries will slow down the oven's effects on the batter. Use only fully frozen blueberries and coat them lightly in dusting flour prior to adding them to the batter. Fold in the blueberries by hand, do not use the mixer if at all possible. Top with additional blueberries for better appearance prior to baking. Use steam for the first 5 seconds and bake at a higher temperature for the first ten minutes of the bake.

High Performance Loaf Cakes

For an attractive and uniform crack on the top of your loaf cakes, dock the top with a straight edged bowl scraper about 1" into the batter. Dip the scraper in salad oil first to prevent sticking. When baking without liners do not overspray the foil or pan with pan release agent, this will result in a very uneven bake. This also applies to all other baking applications where a pan liner is not used.

Eggs

Whole Eggs: It is important to handle egg products with a great deal of care and with proper sanitary procedures. Whole egg functionality is critical to finished product quality. The following guidelines are recommended to guarantee quality. Properly used, whole eggs will provide good eating qualities, improve volume, and enhance shelf-life.

1. Stir eggs prior to use, solids can settle to the bottom of the pail.
2. Do not use partially frozen eggs, functionality is greatly reduced.
3. Thaw eggs in the retarder / refrigerator over night. If you must thaw out eggs rapidly, use a warm water bath. Do not thaw eggs under high heat conditions (dish or pan washers). Partially cooked eggs lose most of their functionality.

INGREDIENT HANDLING

Salad Oil

Not all oils are created equal. The oil you use will affect the flavor, texture, and shelf-life of the finished product. You need an oil that is refined within tight specifications to guarantee the quality of your baked goods. A high free fatty acid level causes oxidation which will cause off flavors and reduce shelf-life. Use only high quality oils from quality manufacturers.

In general, two types of vegetable oils are commonly used in cake batters: Soybean Salad Oil and Canola Salad Oil.

- ✓ Soybean Oil is the most common and is the most economical.
- ✓ Canola Oil is lower in saturated fats and is perceived as a very healthy oil by consumers.

COMPARISON OF DIETARY FATS

| DIETARY FAT | CHOLESTEROL MG/TBSP | Fatty acid content normalized to 100 per cent | | | | |
|----------------|------------------------|---|-----|-----|----|-----|
| Canola Oil | 0 | 6% | 26% | 10% | | 58% |
| Safflower Oil | 0 | 9% | 78% | | | 13% |
| Sunflower Oil | 0 | 11% | 69% | | | 20% |
| Corn Oil | 0 | 13% | 61% | 1% | | 25% |
| Olive Oil | 0 | 14% | 8% | 1% | | 77% |
| Soybean Oil | 0 | 15% | 54% | 7% | | 24% |
| Peanut Oil | 0 | 18% | 34% | | | 48% |
| Cottonseed Oil | 0 | 27% | 54% | | | 19% |
| Lard | 12 | 41% | 11% | 1% | | 47% |
| Palm Oil | 0 | 51% | 10% | | | 39% |
| Beef Tallow | 14 | 52% | 3% | 1% | | 44% |
| Butterfat | 33 | 66% | 2% | | 2% | 30% |
| Coconut Oil | 0 | 92% | 2% | | | 6% |

Source: Agricultural Handbook, No. 8-4 and Human Nutrition Information Service, United States Department of Agriculture, Washington, D.C., 1979.



SATURATED FAT

POLYUNSATURATED FAT



MONOUNSATURATED FAT



LINOLEIC ACID



ALPHA-LINOLENIC ACID
(An Omega-3 Fatty Acid)

MC FRUIT BITS

Real Fruit Concentrated Flavor and Color

MC Fruit Bits are convenient and easy to use and contain real fruit for a true fruit flavor.

MC Fruit Bits more appealing products when mixed into your batter and icings.

| FEATURES | BENEFITS |
|-------------------------------------|---|
| Concentrated Fruit Flavor and Color | <ul style="list-style-type: none">• Flavors icings and doughs• Colors icings and doughs• Minimal impact on cell structure and volume in baked goods |
| Contains Real Fruit | <ul style="list-style-type: none">• More natural flavor• Fruit particles show in finished product• Great tasting finished products |

| PRODUCT INFORMATION | | | |
|---------------------|--------------------------|------------------|-------------|
| Item Number | Product | Shipping WT (Kg) | Pack Size |
| 00015727 | MC Banana Fruit Bits | 4.85 | 4.5 kg pail |
| 00015743 | MC Blueberry Fruit Bits | 4.85 | 4.5 kg pail |
| 00015768 | MC Cherry Fruit Bits | 4.85 | 4.5 kg pail |
| 00015784 | MC Lemon Fruit Bits | 4.85 | 4.5 kg pail |
| 00015818 | MC Orange Fruit Bits | 4.85 | 4.5 kg pail |
| 00015842 | MC Pineapple Fruit Bits | 4.85 | 4.5 kg pail |
| 00015867 | MC Strawberry Fruit Bits | 4.85 | 4.5 kg pail |
| 00015859 | MC Rasberry Fruit Bits | 4.85 | 4.5 kg pail |

BOWL COSTING

Running bowl costs is imperative when evaluating suppliers and in setting your selling price. The cost per oz of batter is your true ingredient cost. Add to this your labor, packaging, overhead and you'll be able to set prices to maximize profits. We have provided this bowl cost worksheet as a tool for you to use. Make copies and insert your formula or recipe into the spreadsheet.

1. The **EXTENDED COST** is equal to the amount of an ingredient times the cost / KG.
2. Your **TOTAL COST** is the sum of the extended cost of each ingredient.
3. Your **TOTAL YIELD** is the sum of all the ingredient amounts.
4. Your **COST PER KG OF BATTER** is the total cost divided by your yield.
(Convert ounces to fractions of kgs) e.g. $113 \text{ g} = 113/1000 = 0.11 \text{ kg}$.
5. Your **COST PER G OF BATTER** is your cost per kg of batter divided by 1000.
6. Your **COST PER UNIT** is your unit scaling weight in ounces times your cost per ounce of batter.
7. Add on your labor, overhead and packaging costs to determine your **STANDARD COST**.
8. Establish a profitable **SELL PRICE** over and above your standard cost.

BOWL COSTING

PRODUCT:

RECIPE:

| INGREDIENT | AMOUNT kg g | | INGREDIENT COST/1 kg | EXTENDED COST |
|------------|---------------------|--|-------------------------|------------------|
| | | | | |
| | | | | |
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| | | | | |
| | | | | |

Total Yield

TOTAL COST

Batter Cost/ 1 kg

Scale Weight (g)

Batter Cost/ 1 g

Cost Per Unit

BASICS OF BAKING

Bakers Percent

This method measures the weight of individual formula ingredients as a percentage of the total flour weight. The total flour is always 100%. Thus, the sum of all ingredient percentages is always more than 100%.

To change measurements in Pound and Ounces (or g) into bakers percent, first determine the total amount of flour in the formula. If more than one type of flour is needed, add all the weights together. This figure becomes the base number for figuring the other percentages. To determine the bakers percent of water, for example, you divide the weight of water by the total weight of flour.

In order for this method to work properly, you must convert all weights and volumes into a common measure. One ounce equals 1/16 (0.625) Pound. thus 20 Pound 8 Ounces becomes 20.50 Pound. Volumetric measurements, too, must be converted to the common measure. Honey, for example, weighs 12 Ounces (340 g) per cup. Thus 3 cups of honey weigh 2 Pound 4 Ounce or 2.25 Pound (1,020 g).

Conventional or True Percent

This method measures the weight of individual formula ingredients as a percentage of the total formula weight. The sum of all ingredient percentages is always equal to 100%.

Most formulas will indicate their "basis" in their headings. When total flour weight is being used as the formula basis, the terms flour weight basis, per cwt flour and bakers percent are used. When total formula weight is being used as the formula basis, the terms conventional percentage, formula weight basis, true percents and formula percentage will be used.

Another way of identifying how a formula has been balanced is to examine the figures given for flour. If the formula contains more than one type of flour, make sure to add all flours together. If the total flour figure sums to 100, then the formula was written in bakers percent.

WEIGHTS AND MEASURES

When new product development takes inspiration from a home or foodservice recipe, the formulator must translate volume-based measurements into weights. The leap from home recipe to commercial formula may be eased by consulting this table. (All measurement equivalents are in grams and ounces per cup, except leavenings and spices, which are given in grams and ounces per teaspoon).

| INGREDIENT | WEIGHT PER GRAMS |
|------------|------------------|
|------------|------------------|

EGGS

| | |
|-------------------------|-----|
| Eggs, (white, 8 large) | 225 |
| Eggs, (whole, 5 large) | 225 |
| Eggs, (yolks, 12 large) | 225 |

FLOURS AND CEREALS

| | |
|-----------------------------------|-----|
| Bran, (dry) | 50 |
| Cornmeal, (uncooked) | 165 |
| Cornstarch, (unsifted) | 150 |
| Crumbs, (bread, dry) | 100 |
| Crumbs, (cake, dry) | 100 |
| Crumbs, (bread or cake, moist) | 45 |
| Flour, (all-purpose, unsifted) | 135 |
| Flour, (all-purpose, sifted once) | 115 |
| Flour, (bread, sifted once) | 120 |
| Flour, (bread, unsifted) | 140 |
| Flour, (cake, sifted once) | 95 |
| Flour, (cake, unsifted) | 125 |
| Flour, (whole wheat, unsifted) | 130 |
| Oats, (rolled) | 85 |
| Rice, (uncooked) | 190 |

WEIGHTS AND MEASURES

INGREDIENT

WEIGHT PER GRAMS

FRUITS, NUTS & PEELS

| | |
|--|-----|
| Apple, (medium 1 only) | 170 |
| Apricots, (dried, cooked, no juice) | 150 |
| Banana, (fresh, medium, peeled 1 only) | 100 |
| Banana, (fresh, crushed) | 200 |
| Banana, (dried) | 100 |
| Blueberries, (fresh) | 150 |
| Cherries, (whole, candied) | 200 |
| Citron, (cubed, dry) | 185 |
| Citron, (thin sliced/cubed, in syrup) | 200 |
| Coconut (long thread) | 80 |
| Coconut (macaroon) | 90 |
| Cranberries, (uncooked) | 85 |
| Currants | 150 |
| Dates, (whole, pitted) | 170 |
| Figs | 200 |
| Nuts, (chopped) | 130 |
| Orange, (ground, with juice) | 225 |
| Peaches, (dried) | 160 |
| Peels, (candied) | 115 |
| Pineapple, (canned crushed) | 250 |
| Prunes, (pitted, cooked, drained) | 225 |
| Prunes, (pitted, uncooked) | 175 |
| Raisins | 150 |
| Rhubarb, (cooked) | 240 |

LIQUIDS

| | |
|-----------------------------|-----|
| Cream | 240 |
| Fruit juice | 250 |
| Milk, (evaporated) | 250 |
| Milk, (liquid) | 245 |
| Milk, (sweetened condensed) | 305 |
| Vinegar | 235 |
| Water | 235 |

WEIGHTS AND MEASURES

INGREDIENT

WEIGHT PER GRAMS

SHORTENINGS

| | |
|--------------------------------------|-----|
| Butter | 225 |
| Lard | 205 |
| Oil | 215 |
| Vegetable shortening, (hydrogenated) | 190 |

SUGARS-SYRUPS

| | |
|----------------------------------|-----|
| Brown | 220 |
| Fruit (fructose) | 180 |
| Granulated | 200 |
| Honey | 340 |
| Molasses | 340 |
| Powdered sugar 6%, (sifted once) | 100 |
| Syrup | 340 |

MISCELLANEOUS

| | |
|---------------------------------|------|
| Applesauce | 245 |
| Cheese, (Parmesan, grated) | 100 |
| Cheese, (semi-soft, grated) | 113 |
| Chocolate liquor, (1 square) | 28,4 |
| Chocolate liquor, (melted) | 240 |
| Chocolate liquor, (scraped) | 113 |
| Cocoa | 85 |
| Coffee, (ground) | 70 |
| Cottage cheese | 220 |
| Cream cheese | 235 |
| Gelatin, 1 packed | 10,5 |
| Jam, jelly, marmalade, (1 Tbsp) | 19 |
| Milk, (dry, full or skim) | 100 |
| Potato, (raw, grated) | 225 |

*Weights and Measures section re-printed with permission from Sosland Publishing Co.

WEIGHTS AND MEASURES

INGREDIENT

WEIGHT PER GRAMS

LEAVENINGS

| | |
|-------------------------------------|------|
| Ammonium carbonate | 3,8 |
| Baking powder, cream of tartar type | 3,4 |
| Baking powder, phosphate SAS type | 4,4 |
| Baking soda | 5,3 |
| Cream of tartar | 3,4 |
| Monocalcium phosphate | 4,5 |
| Yeast, compressed, 1 cake | 14,2 |

SPICES - FLAVORS

| | |
|-------------------------------------|-----|
| Caraway seed, ground | 3,3 |
| Cardamom seed, ground | 2,0 |
| Cinnamon, ground | 2,7 |
| Cloves, ground | 2,7 |
| Flawring extracts | 5,4 |
| Ginger, ground | 1,9 |
| Lemon rind, grated (1 lemon = 1 oz) | 2,7 |
| Mace, ground | 2,3 |
| Nutmeg, ground | 2,3 |
| Orange rind, grated (orange = 1 oz) | 2,7 |
| Poppy seed whole | 3,3 |
| Salt, table (1 dash salt = 124 oz) | 6,0 |

ENGLISH MEASUREMENTS

VOLUME

Gallons (gal), quarts (qt), pints (pt), cups (c), Tablespoons (Tbsp), teaspoons (tsp), fluid ounces (fl oz), cubic inches (cu in)

| | |
|---------|--------------------------------------|
| 1 gal | = 4 qt = 8 pt = 128 fl oz |
| 1 qt | = 2 pt = 4 c = 32 fl oz = 57,5 cu in |
| 1 pt | = 2 c = 16 fl oz |
| 1 c | = 8 fl oz = 16 Tbsp. = 48 tsp |
| 1 Tbsp | = 3 tsp = 0,5 fl oz |
| 1 fl oz | = 1,8047 cu in |

WEIGHT

Tons, barrel (bbl), hundredweight (cwt), pounds (LB), ounces (oz)

| | |
|---------------|------------|
| 1 ton | = 2.000 lb |
| 1 bbl (flour) | = 196 lb |
| 1 cwt | = 100 lb |
| 1 LB | = 16 oz |

VOLUME - ENGLISH UNITS TO LITERS

| | |
|-----------|------------|
| 1 gal | = 3,780 L |
| 0,265 gal | = 1 L |
| 1 qt | = 0,9463 L |
| 1,0567 qt | = 1 L |
| 1 pt | = 0,4732 L |
| 2,113 pt | = 1 L |
| 1 cup | = 236,3 ml |
| 4,23 cup | = 1 L |
| 1 Tbsp (| = 14,77 ml |
| 1 tsp | = 4,92 ml |
| 1 fl oz | = 29,57 ml |

WEIGHTS AND MEASURES

WEIGHT

Tons to Tonnes

| | |
|-------------|----------------------------|
| 1 ton | = 0,9072 tonnes = 907,2 kg |
| 1,1023 tons | = 1 tonne |
| 2 204,6 LB | = 1 tone |

Ounces to Grams

| | |
|-----------|-----------|
| 1 oz | = 28,35 g |
| 0,0353 oz | = 1 g |

Pounds to kilograms

| | |
|----------|----------------------|
| 1 LB | = 0,436 kg = 453,6 g |
| 2,205 LB | = 1 kg |
| 50 LB | = 22,7 kg |
| 55,1 LB | = 25 kg |
| 1 cwt | = 45,4 kg |
| 110,2 LB | = 50 kg |

TEMPERATURE

Degrees Fahrenheit to Degrees Celsius

| | |
|----|--|
| °C | = $(^{\circ}\text{F} - 32) \times (5/9)$ |
| °F | = $(^{\circ}\text{C} \times 1,8) + 32$ |



Crème Cake Base

Exclusive Distributor



a **profitable** addition to your **success!**





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