

CHRISTMAS SPECIAL



*Assorted
Festive Cakes*

NEW

Jenna **GOLD** Whip Topping

The New Age Premium Whip Topping!



Premium Dairy Taste



Snowy White Appearance



Versatile Applications

Try out. Today!



Dear Baker Friend,

Christmas & New Year – it's the time of festive cheer and new resolve! It's also the time to celebrate with the widest variety of delicious cakes and favourite recipes of the season.

As always, Masterline will be at your side - every moment of this momentous season! We are pleased to bring you this special bulletin featuring all-time great Christmas & New Year baking goodies.

Do try every one of them out in your bakery. You never know which one will delight your customers' taste-buds so much that they will come back again and again asking for more!

Contact our team of expert bakery chefs if you need any assistance.

Masterline takes this opportunity to once again thank you for your valued partnership all these years. Here's wishing you and your family in advance - Merry Christmas & New Year!

Happy baking!

Warm regards

Team Masterline

Check out our **Website**
www.masterlineonline.com

 [bunge_masterline/](https://www.instagram.com/bunge_masterline/)

 [BungeMasterline](https://www.facebook.com/BungeMasterline)



FOR PRIVATE CIRCULATION ONLY

Bunge Masterline

Head Office:

Bunge India Pvt Ltd, 601-C & 601-D, 6th Floor, The Capital,
C-70, G Block, Bandra Kurla Complex, Bandra (East), Mumbai,
Maharashtra - 400051. Tel: 022 - 6681 9500

Email: care@bungeindia.com



Scan to know more

Test Bakery Addresses

Bangalore: No.1, Victor Mansion, Kodihalli, Old Airport Road, Bangalore - 560 008. **Pune:** No.23, 3rd Floor, Kedar Empire, Paud Phata, Nr. Dasabuja Ganapati Mandir, Kothrud, Pune - 411 038. **Delhi:** B-1/7, 2nd Floor Janakpuri, Metro Pillar No. - 547, New Delhi - 110 058. **Kolkata:** 2A, 2nd Floor, C-46, Everest House, J.L. Nerhu Road, Kolkata - 700 071.



Christmas Plum Cake

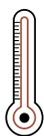


HOW TO MAKE

- Chop the cherry, nuts and all candied fruits.
- Soak the raisins along with the fruits & nut mix in rum or rum flavored sugar syrup for at least one week.
- In a mixing bowl, add sugar, liquid glucose and **GSM Classic** and cream until light and fluffy.
- Add eggs one at a time to the batter while beating continuously.
- Add essence, mixed fruit jam, caramel and spice powder and mix well.
- Sieve the maida and add the cut candied peels, fruits and nuts to it. Mix well so that all the nuts are coated well with maida.
- Gently fold in the flour mixture with the **GSM Classic** batter.
- Pour this mixture into a greased baking tray and bake in a preheated oven at 180°C for 45 minutes to 1 hour or till a skewer, when inserted, comes out clean.

HOW TO MAKE

- Dry roast the spices in an oven. Crush them together and sieve the mixture.



180°C



45 Min.



WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 gms
Powdered Sugar	1000 gms
GSM Classic	1000 gms
Eggs	1300 gms (26 nos)
Soaked Mixed Fruits	1500 gms
Mixed Fruit Jam	60 gms
Mixed Spices	25 gms
Caramel	60 gms
Liquid Glucose	50 ml
Mixed Fruits Essence	10 ml
Vanilla Essence	20 ml

WHAT YOU NEED

INGREDIENTS	QUANTITY
Cinnamon	6 gms
Nutmeg	3 gms
Cardamom	5 gms
Clove	3 gms
Star Anise	3 gms
Mace	3 gms



Classic Date & Nut Cake

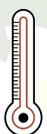
HOW TO MAKE

- Cream **GSM Extra** with sugar at medium speed.
- Add eggs slowly and mix adding ghee, date syrup, milkmaid and continue creaming.
- Sieve flour and add it to the batter and fold in gently.
- Add chopped dates, cashew nuts, cinnamon & vanilla powders and continue to blend.
- Pour the batter into a cake mould and bake at 180° C for 40-45 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	800 gms
Grain Sugar	800 gms
GSM Extra (Transfree)	900 gms
Eggs	1200 gms
Pure Ghee	100 gms
Milkmaid	100 gms
Tea Extract (For Soaking Dates)	250 gms
Dates (Chopped)	15 gms
Date Syrup	300 gms
Cashewnuts (Chopped)	200 gms
Vanilla Powder	15 gms
Cinnamon Powder	10 gms

TRANS FREE



180° C



40-45 Min.





* Berries & Dry Fruit Cake *



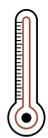
HOW TO MAKE

- Clean the various dry fruits.
- Separately, mix **GSM Extra**, butter and sugar in a mixing bowl for 3-4 minutes.
- Add eggs slowly and mix fruit & vanilla essence to the creamed mixture.
- Add all dry fruits and berries and mix thoroughly.
- Sieve flour and add it to the batter and fold in gently.
- Pan them in baking trays and bake at 160-170° C for 40-45 minutes.

TRANS FREE

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	1000 gms
GSM Extra (Transfree)	800 gms
Eggs	1200 gms
Butter	200 gms
Grain Sugar	1000 gms
Blueberries (Dried)	100 gms
Cranberries (Dried)	100 gms
Strawberries (Dried)	100 gms
Black Currant (Dried)	200 gms
Apricot	100 gms
Almonds	100 gms
Cashew Nut	100 gms
Mix Fruit Essence	10 gms
Vanilla Essence	15 gms



170°C



40-45 Min.





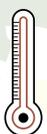
Baked Cake Pudding*

HOW TO MAKE

- Cream **GSM Classic** & sugar together until light and fluffy.
 - Add ghee and milkmaid and continue creaming.
 - Beat the mixture while adding in eggs one by one.
 - Add mixed fruits & cashew nuts as the cream gets ready.
 - Sieve flour, baking powder, vanilla and cardamom powders and blend with the cream.
 - Add bread and cake crumbs and mix well.
 - Remove from the bowl and spread in lined baking tins.
 - Bake at 180° C for 35 - 40 minutes until baked properly. Cool and decorate with Fiona Whip Topping cream and sliced fruits.
- Best served chilled.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Bread Crumbs	600 gms
Cake Crumbs	600 gms
Grain Sugar	1000 gms
GSM Classic	800 gms
Pure Ghee	200 gms
Flour	200 gms
Milkmaid	150 gms
Eggs	1250 gms
Mixed Fruits	150 gms
Cashew Nuts	200 gms
Cardamom Powder	10 gms
Baking Powder	10 gms
Vanilla Powder	10 gms



180° C



35-40 Min.





* Desire Eggless Plum Cake

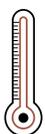


HOW TO MAKE

- In a mixing bowl, add water and then **Desire Egg Free Vanilla Muffin Mix**.
- Blend for about one minute at slow speed. Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for two more minutes.
- Change down to slow speed and slowly pour in melted Marvo Excel & caramel colour and and continue to mix for a minute.
- Fold in the mixed fruits and mashed banana in the batter along with mixed spice powder & essence.
- Bake in Muffin moulds at 170° C for 35 - 40 minutes till baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg Free Vanilla Muffin Mix	1000 gms
Water	500 ml
Marvo Excel (Melted)	150 gms
* Caramel Colour	20 gms
Mixed Fruits	1000 gms
Banana (Mashed)	200 gms
Mix Fruit Essence	5 gms
Orange Oil	5 ml
Lemon Oil	2.5 ml
* Mixed Spice (Powder)	20 gms



170° C



35-40 Min.





Choco Mocha* Eggless Brownie

HOW TO MAKE

- In a mixing bowl, add water and then **Enhance Brownie Mix** and coffee powder.
- Blend for about one minute at slow speed.
- Add the melted **Desire Dark Compound** and **Lily Sunflower Oil**.
- Mix together slowly while pouring in the brownie mix.
- Scrape down the sides of the bowl.
- Increase the speed to medium and continue blending for two more minutes.
- Add walnuts to the batter.
- Pour the mixture into greased baking trays and bake at 180° C for 35 minutes or until baked.

HOW TO PREPARE DESIRE CHOCOLATE TRUFFLE

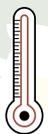
- For making the truffle, use one part of **Desire Dark Compound** and one part of Fiona Whip Topping Cream.
- Heat **Fiona Whip Topping** on a heater or gas range. Bring the cream to near boiling stage but do not boil. Please ensure that there is no fat separation in the boiled cream.
- Chop **Desire Dark Compound** in to very small pieces. Add chopped pieces to the heated cream and stir well till it forms a smooth dark thick liquid.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Egg Free Brownie Mix	1000 gms
Water	380 ml
Lily Sunflower Oil	340 ml
Coffee Powder (Instant)	25 gms
Desire Dark Chocolate (Melted)	200 gms
Chopped Walnuts	100 gms
Hot Water (For Coffee Powder Mixing)	25 ml

DESIRE CHOCOLATE TRUFFLE SAUCE

INGREDIENTS	QUANTITY
Desire Dark Chocolate	500 gms
Fiona Whip Topping Cream	500 gms



180° C



35 Min.





Christmas Plum Pudding

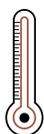


HOW TO MAKE

- Mix the flour, bread crumbs, spices, **GSM Classic**, grain sugar and brown sugar together until light and fluffy. Keep aside.
- Take select fruits like raisins, cherries, carrot, orange and lemon rind, orange peel and brandy essence. Mix with your hands to form a fruit mix.
- Separately, beat eggs one by one in a mixing bowl adding lemon and orange juice.
- Add fruits and mix together. Add the flour and bread crumbs mixture.
- Cover the mixture with damp cloth and keep it refrigerated overnight.
- Grease the pudding moulds and pour batter keeping a gap of about 1cm from the top and seal with food grade aluminum foil.
- Place the moulds in hot water and allow to cook for about 1.5 - 2 hours. Alternatively, moulds can be kept in trays and baked at 150° C until baked.
- For best taste, refrigerate for about 1 week and then serve.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	800 gms
Sugar	700 gms
Brown Sugar	200 gms
GSM Classic	1000 gms
Eggs	1500 gms
Fresh Bread Crumbs	200 gms
Salt	5 gms
Brandy Essence	10 ml
Almonds	100 gms
Raisins	1000 gms
Apples (Chopped)	4 - 5 nos
Carrot (Grated)	100 gms
Orange & Lemon Rind	5 - 6 nos
Cherries	250 gms
Orange Peel	250 gms
Orange & Lemon Juice	150 ml



150°C



Until Baked.





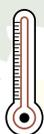
Dundee Cake*

HOW TO MAKE

- To a mixing bowl, add **GSM Classic**, milk powder, butter, liquid glucose and 70% of the maida and start creaming.
- In a separate bowl, whisk eggs, sugar, salt, both essence and Golden Seal Gel till light and aerated.
- In another bowl, blend in the remaining maida, almond, mixed spices and baking powder together.
- Now slowly blend the **GSM Classic** mixture with the egg batter and finally fold in the flour and cocoa mixture.
- Dissolve Sodium Propionate in water. Fold this in along with soaked dried fruit mix, caramel, invert syrup and glycerin.
- Pour the batter into cake moulds and decorate the top with skinned whole almonds as indicated in the image.
- Bake at 160° C for 45-50 minutes.
- Place in a Christmas Hamper for a unique offering.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	200 gms
Sugar	200 gms
GSM Classic	160 gms
Eggs	180 gms
Almonds (Skinned)	80 gms
Soaked Mixed Fruits	400 gms
Liquid Glucose	14 ml
Mixed Spices	5 gms
Caramel	8 gms
Invert Syrup	20 ml
Milk Powder	8 gms
Mixed Fruits Essence	10 ml
Vanilla Essence	20 ml
Glycerin	5 gms
Golden Seal Gel	5 gms
Baking Powder	2 gms
Salt	2 gms
Sodium Propionate	2 gms



160°C



45-50 Min.





* Honey Ginger Cake *

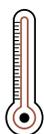


HOW TO MAKE

- Sieve maida, ginger powder, baking powder and vanilla powder.
- To a mixing bowl, add **GSM Classic**, maida mix and caramel and cream well.
- In a separate bowl, whip eggs, sugar and honey until light and fluffy.
- Slowly add the egg and sugar mixture to the **GSM Classic** maida mixture and mix well until no lumps remain.
- Pour the batter into lined and greased bar cake baking moulds.
- Bake at 180° C for 45 minutes.
- Cool and cut into slices.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	500 gms
Sugar	500 gms
GSM Classic	500 gms
Eggs	500 gms
Honey	125 gms
Ginger Powder	50 gms
Caramel	50 gms
Vanilla Powder	10 gms
Baking Powder	5 gms



180°C



45 Min.





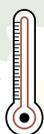
Special Red* Velvet Cake

HOW TO MAKE

- Add water and **Desire Red Velvet Mix** in a mixing bowl and mix with whisk at slow speed for 2 minutes.
- Scrape down the sides and mix at medium speed for 3 minutes.
- Add **Lily Refined Sunflower Oil** and mix at slow speed for 2 minutes.
- Pour the batter into greased and lined baking moulds.
- Bake at 160° C - 170° C for 40-45 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Red Velvet Mix	1000 g
Water	425 g
Lily Refined Sunflower Oil	80 ml



170° C



40-45 Min.





* Happy Banana Cake *

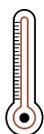


HOW TO MAKE

- Mash bananas in a bowl, add powdered sugar and mix and keep aside.
- Beat the mixture while adding in eggs one by one until fluffy.
- Add vanilla & banana essence
- Slowly add in sieved flour with baking soda and blend well.
- Finally add milkmaid, curd, **Lily Sunflower Oil**, ghee to the cake batter.
- Beat at high speed for 10 seconds.
- Pour batter into lined baking tins.
- Bake at 180°C for 35 - 40 minutes until baked properly.
- Cool and decorate with **Fiona Whip Topping Cream** and top with sliced bananas. Best served chilled.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	300 g
Sugar Powder	300 g
Lily Sunflower Oil	75 ml
Pure Ghee (Melted)	75 g
Mashed Ripened Bananas	350 g
Milk Maid	75 ml
Eggs	200 g
Baking Soda	5 g
Curd	75 g
Vanilla Powder	12 g
Banana Essence	5 ml
Cinnaman Powder	10 g



180°C



35-40 Min.





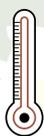
Enhance* Premium Swiss Roll*

HOW TO MAKE

- Add **Enhance Premium Cake Mix** and water in a bowl
- Mix at slow speed for 1 minute with a whisk
- Scrape down and whip the mixture at high speed for 3 minutes
- Add oil slowly while mixing at slow speed for 30 seconds.
- Pour the batter into greased & lined baking Swiss Roll trays and bake at 200- 220°C for 8 - 10 minutes
- After baking quickly turn it on a butter paper .
- Remove lining paper from the top. Cut off the stiff edges spread Fiona Cream and roll while hot using a paper.
- Trim the edges of the Swiss roll. Spread some of the icing thinly over the sponge, going right out to the edges.
- Start rolling from the long side facing you, taking care to get a tight roll from the beginning, and roll up to the other end. Pressing against the butter paper, rather than the tender cake, makes this easier.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Egg Free Premium Chocolate Cake Mix	1000 g
Water	500 ml
Oil	50 ml



220°C



8-10 Min.



BUNGE

Masterline

Introducing

*fiona*TM
Whip Topping Chocolate Flavour



Ready to use whip topping
chocolate flavour

Authentic Chocolate taste
and flavor

Excellent Shine & finish

Try out. Today!



BUNGE

Masterline

Celebrate this season with
Masterline Margarine!



Buy More, Get More!

Win a Gift Card! Buy Gift of your Choice!

Offer valid on

Lily[®] Lite / GSM Classic

GSM Extra / SSM Magic

Packs without offer also available

Terms and Conditions Apply



Retain your Coupons
and redeem by **31st Jan 2023**

*Baked with passion!
Inspired by Masterline!*





* Soft & Lite Raisins Cake



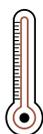
HOW TO MAKE

- Add water and eggs into a mixing bowl and mix together for 30 seconds at slow speed.
- Add **Desire Vanilla Muffin Mix** and whip for 2 minutes at slow speed.
- Scrape down the sides of the bowl and mix for 3 minutes at medium speed.
- Add spice powder and raisins and reduce to slow speed and pour in the melted **GSM Extra** over period of one minute.
- Pour out the batter into Cake moulds.
- Bake at 180°C for 45 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Vanilla Muffin Mix	1000 g
Eggs	550 g
Water	100 ml
GSM Extra (Trans Free)	150 g
Grape Raisins	500 g
Spice Powder	15 g

TRANS FREE



180°C



45Min.





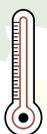
Apricot Cake*

HOW TO MAKE

- Sieve maida, baking powder and vanilla powder.
- In a mixing bowl, cream **GSM Classic**, crushed apricot and maida together.
- In a separate bowl, whip eggs and sugar until light and fluffy.
- Slowly add the egg and sugar mixture to the **GSM Classic** maida mixture and keep mixing until no lumps remain.
- Add chopped apricots and continue to mix well.
- Pour the batter into lined and greased bar cake baking moulds.
- Bake at 180° C for 45 minutes.
- Cool and cut into slices.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	600 gms
Sugar	500 gms
GSM Classic	500 gms
Eggs	600 gms
Dried Apricot (Chopped)	300 gms
Crushed Apricot	100 gms
Vanilla Powder	10 gms
Baking Powder	5 gms



180° C



45 Min.





* Desire Raisin & Carrot Cake *

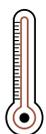


HOW TO MAKE

- To a mixing bowl, add grated carrots, raisins, eggs and Lily Sunflower Oil and blend using a paddle for about 30 seconds.
- Add **Desire Egg Based Vanilla Muffin Mix**, vanilla flavour and cinnamon powder and blend for about one minute at slow speed.
- Scrape down the sides of the bowl.
- Increase to high speed and continue blending for another 4 minutes.
- Pour the cake batter into a lined greased baking tray.
- Bake at 180° C for 45 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg Based Vanilla Muffin Mix	1000 gms
Raw Carrots (Finely Grated)	500 gms
* Walnuts (Chopped)	200 gms
Raisins	200 gms
Ground Cinnamon	10 gms
Eggs	400 gms
Lily Sunflower Oil	440 gms
Vanilla Flavour	5 gms



180° C



45Min.





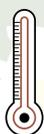
Mud Cake*

HOW TO MAKE

- To a mixing bowl, add water, eggs, **Enhance Coco Lava Mix** and coffee powder and blend at slow speed for 1 minute.
- Add melted **Desire Dark Compound**, **Lily Sunflower Oil** and **GSM Classic** and continue mixing at slow speed.
- Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for 2 more minutes.
- Pour the cake batter into a greased round mould.
- Bake at 175° C for 35 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Choco Lava Mix	1000 gms
Water	150 ml
Eggs	3 nos
Lily Sunflower Oil	200 gms
GSM Classic (Melted)	200 gms
Desire Dark Chocolate (Melted)	200 gms
Instant Coffee Powder	25 gms
Hot Water For Coffee Powder Mixing	25 ml



175° C



35 Min.





* Coconut Almond Cake *

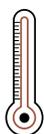


HOW TO MAKE

- To a mixing bowl, add water, coconut milk and **Desire Egg Free Vanilla Cake Mix** and blend for 2 minutes at slow speed.
- Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for another 3 minutes.
- Lower to slow speed and add **Lily Sunflower Oil**, coconut powder and chopped almond and continue blending for 1 more minute.
- Pour the cake batter into a greased cake mould.
- Bake at 160° C for 45 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg Free Vanilla Cake Mix	1000 gms
Water	650 ml
Lily Sunflower Oil	100 gms
* Coconut Powder	300 gms
Coconut Milk	100 ml
Chopped Almonds	100 gms



160° C



45Min.





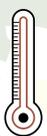
Healthy & Lite Chocolate Plum Cake

HOW TO MAKE

- Take **GSM Extra** with sugar in a bowl. Start mixing and add liquid glucose, then whip to make it light and fluffy.
- Add eggs one by one followed by vanilla powder, fruit essence, caramel colour and mixed spices.
- Mix separately maida, Desire Cocoa Powder, salt and baking powder.
- Add melted **Desire Dark Compound** and milkmaid in to the batter slowly.
- Add fruit mix to the creamed batter and then fold in maida with milk and finally add sorbitol in to the mix.
- Pour the batter into greased and lined baking moulds.
- Bake at 165° C -170° C for 50 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
GSM Extra	250 gms
Maida	250 gms
Sugar	250 gms
Eggs	300 gms
Liquid Glucose	10 gms
Milk	25 ml
Desire Cocoa Powder	15 gms
Chocolate Essence	3 gms
Sorbitol	5 ml
Spices Mix (Optional)	3 gms
Caramel Colour	5 gms
Desire Dark Compound (Melted)	50 gms
Mix Fruits	500 gms
Mix Fruit Essence	05 ml
Vanilla Powder	5 gms
Milkmaid	20 gms



170° C



50 Min.





* Coffee Brownie Cake *



HOW TO MAKE

- To a mixing bowl, add water then **Enhance Brownie Premix** and coffee powder and blend at slow speed for 1 minute.
- Add melted **Desire Dark Compound** And **Lily Sunflower Oil** and continue mixing at slow speed.
- Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for two more minutes.
- Add chopped almonds and pour the cake batter into a greased round mould.
- Bake at 175°C for 35 minutes.

HOW TO MAKE

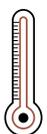
- Melt **Desire Dark Compound** in a double boiler and set it aside.
- Heat **Fiona cream** but ensure not to overheat it.
- Add the **Compound** to the **Cream** and stir till smooth and silky.
- Cover the brownie with chocolate ganache and garnish with walnuts.
- Allow it to set. Cut into square shapes and serve.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Egg Free Brownie Premix	1000 gms
Water	300 ml
Lily Sunflower Oil	400 gms
* Desire Dark Chocolate (Melted)	200 gms
Chopped Almonds	100 gms
Instant Coffee Powder	25 gms
Hot Water For Coffee Powder Mixing	25 ml

* CHOCOLATE GANACHE FROSTING *

INGREDIENTS	QUANTITY
Desire Dark Compound	500 gms
Fiona Cream	250 gms



175°C



35 Min.





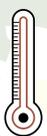
Traditional Fruit & Nut Cake

HOW TO MAKE

- Cream **GSM Extra** with pineapple jam and sugar till light and fluffy.
- Add egg one by one to form a batter, then add vanilla and mix fruit essence.
- Add all dry fruits to the cream and continue creaming.
- Finally add maida mix on slow speed for 1 minute.
- Pour the batter in lined and greased baking moulds.
- Bake at 165° C - 170° C for 50 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Maida	1000 g
GSM Extra	1000 g
Eggs	1000 g
Sugar	1000 g
Tutty Fruity	600 g
Almonds	100 g
Cashewnut	100 g
Sultanas	500 g
Fig	100 g
Apricot	100 g
Ginger Peel	100 g
Orange Peel	100 g
Pineapple Jam	100 g
Mix Fruit Essence	15 g
Vanilla Essence	15 g



170°C



50 Min.





* Yum Plum Muffins

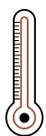


HOW TO MAKE

- Add water and then **Desire Vanilla Muffin Mix** in a bowl.
- Blend at slow speed for about 1 minute and then scrape down the sides of the bowl.
- Increase to medium speed and continue blending for further 2 minutes.
- Change down to slow speed and slowly pour in the melted **Marvo**, caramel colour and mix for 1 minute.
- Fold in the plum fruit, mashed banana in the batter along with the mix spices, oils and essence.
- Pour the batter in oiled and lined baking moulds.
- Bake in cake tins at 170° C - 180° C till baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Vanilla Muffin Mix	1000 g
Water	500 g
Marvo (Melted)	150 g
Caramel Colour	20 g
Mix Fruits	1000 g
Banana (Mashed)	100 g
Mix Fruit Essence	5 ml
Orange Oil	5 ml
Lemon Oil	2.5 ml
Spice Powder	20 g



180° C



Till Baked.





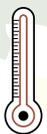
Classic Marble Cake

HOW TO MAKE

- Add water to **Desire Egg-Free Chocolate** and Vanilla Cake Mixes taken separately in two mixing bowls.
- Blend for about one minute at slow speed using flat blade. Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for further two minutes.
- Change down to slow speed, add butter scotch essence and slowly pour in the **Lily Oil**.
- Pour the batter in greased and lined baking moulds.
- Bake in the oven at 160° C till baked.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg-Free Chocolate Cake Mix	500 gms
Desire Egg-Free vanilla Cake Mix	500 gms
Lily Sunflower Oil	100 ml
Water	200 ml
Butter Scotch Essence	5 ml



160° C



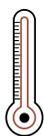
Till Baked.



New Year Special Mawa Muffins

HOW TO MAKE

- Add water and then the **Desire Vanilla Muffin Mix** in a bowl.
- Blend for about one minute on speed 1. Scrape down the sides of the bowl.
- Add Mawa and increase machine speed to 2 and continue mixing for another two minutes.
- Add milk essence, Pista and **Lily Refined Sunflower Oil** and mix at slow speed for a minute
- Pour the batter in muffin paper cups or oiled and lined baking moulds.
- Bake at 165° C – 170° C for 20 minutes.



170° C



20 Min.



WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Vanilla Muffin Mix	500 g
Water	450 ml
Lily Refined Sunflower Oil	100 g
Mawa	100 g
Pista Crushed	100 g
Milk Essence	5 ml





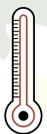
Enhance Choco Lava Cup Cake

HOW TO MAKE

- In a mixing bowl, add water and then **Enhance Choco Lava Mix**.
- Blend for about one minute at slow speed.
- Add melted **Desire Dark Compound** and Lily Sunflower Oil and mix together slowly pour in the brownie mix.
- Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for two more minutes.
- Pour the mixture into greased baking cupcake moulds
- Bake at 220°C for 7-9 minutes.

WHAT YOU NEED

INGREDIENTS	QUANTITY
Enhance Egg-Free Choco Lava Mix	1000 g
Water	500 ml
Lily Sunflower Oil	500 ml
Desire Dark compound (melted)	300 g



220°C



7.9 Min.





★ Christmas Yule Log



HOW TO MAKE

- Mix eggs with sugar at medium speed for 5 minutes or until the sugar is dissolved
- Add **Ricca Premium Cake Gel** and whip at high speed for 5 minutes
- Sieve flour and add **Desire Cocoa Powder**, vanilla powder and chocolate essence
- Blend in the flour mixture at slow speed until the mixture becomes uniform. Alternatively, the flour can be folded in by hand.
- Pour batter into a flat tray of not more than 2 cm height. Bake at 200° C for 10-15 minutes or till done

BATTER PREPARATION:

- To make the icing, first melt the chocolate on a double boiler and set it aside to cool
- Cream Marvo Pride, **Desire Cocoa Powder** and icing sugar together till light and fluffy
- Add the melted chocolate, vanilla powder and blend with cream to make smooth icing
- Set the flat chocolate cake on a large sheet of butter paper
- Trim the edges of the Swiss roll. Spread some of the icing thinly over the sponge, going right out to the edges
- Start rolling from the long side facing you, taking care to get a tight roll from the beginning, and roll up to the other end. Pressing against the butter paper, rather than the tender cake, makes this easier.
- Cut one or both ends slightly at a gentle angle, reserving the remnants, and place the Swiss roll on a board or long dish. The remnants, along with the trimmed-off bits earlier, are to make a branch or two; you get the effect by placing a piece of cake at an angle to look like a branch coming off the big log.

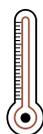
Spread the yule log with the remaining icing, covering the cut-off ends as well as any branches. Create a wood-like texture by marking along the length of the log

WHAT YOU NEED

INGREDIENTS	QUANTITY
Flour	800 g
Grain Sugar	1000 g
Eggs	40 nos
Vanilla Powder	25 g
Desire Cocoa Powder	200 g
Chocolate Essence	10 g
Ricca Premium Cake Gel	20 g

ICING BATTER

INGREDIENTS	QUANTITY
Sugar	500 g
Marvo Pride	500 g
Vanilla Powder	10 g
Desire Cocoa Powder	50 g
Desire Dark Chocolate (melted)	100 g
Milk Essence	5 ml



200° C



10-15 Min.





Marvo®

FOR CRUNCHY COOKIES & BISCUITS

Easy to clean and blends well with sugar and flour, gives uniform finish in drop and wire-cut cookies, aeration gives crispy cookies and long lasting freshness and colour.



NEW

Jenna SILVER Whip Topping

Creation leads to innovation



Rich Vanilla Taste



Glossy white appearance



Excellent stability with varieties of applications

Try out. Today!

