

Volume 104, December 2021

# MASTERLINE

BULLETIN

## Christmas Special







FROM THE MAKERS OF

# Baking Delights

FOR PAST 3 DECADES



Masterline has mastered their act of baking for over three decades now, catering to various needs of thousands of bakeries across the country. We allow bakers to delight their customers with some of the best bakery products - from delicious cakes and muffins through scrumptious cookies, biscuits and muffins to a variety of crusty puffs and kharis. Whatever you choose to bake, we have the Fat & Margarine to perfect your act.



## INTRODUCING



**Desire Gluten Free Bread Mix**

**Desire Sugar Free Muffin Mix**

**Desire Gluten Free Sugar Free Bread Mix**

### PREMIUM BAKERY INGREDIENTS

*Lily Star* | *Marvo Ultra* | *Desire* | *GSM Classic* | *SSM Magic* | *Lotus* | *Lily Lite* | *Siona*



*Dear Baker Friend,*

It is again that wonderful time of year – Christmas & New Year! As always, trust Masterline to celebrate the season with mouth-watering and premium quality cakes and puddings for your customers.

This edition of the Masterline Bulletin features some all-time favourite cakes and more delicious recipes. These treats are our way to celebrate the unbreakable bond we share with each of you over so many years. Do try them out, and gift your customers goodies they will remember throughout the rest of the year and many more to come!

Need a demo? Call 080-4644 5300 or write to us at [bas.masterline.services@bunge.com](mailto:bas.masterline.services@bunge.com).

We will do everything possible to make it an unforgettable experience!

Do share your feedback and let us know what you tried and how you liked it.

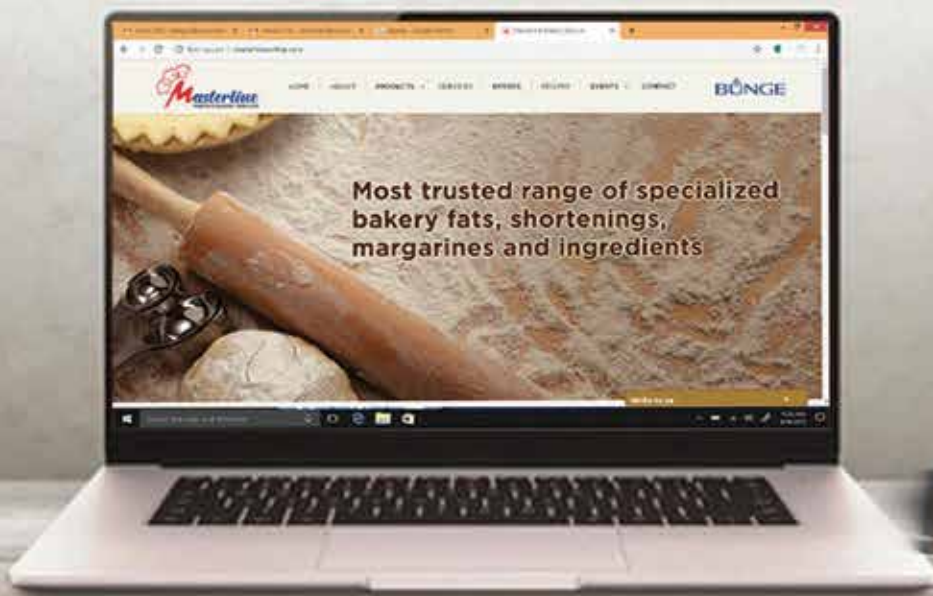
Wishing you and your loved ones Merry Christmas & Happy New Year in advance!

Be Happy, Bake Healthy with Masterline!

*Team Masterline*

Check out our **Website**

[www.masterlineonline.com](http://www.masterlineonline.com)



## **FOR PRIVATE CIRCULATION ONLY**

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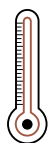
# Christmas Plum Cake

## 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

## FOR THE SPICE POWDER

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.

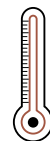
**TRANS FREE**

### 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
Cinnaman Powder	10 gms

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180°C



40 - 45 Min.



# Berries & Dry Fruit Cake

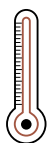
## HOW TO MAKE

- 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.

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## Baked Cake Pudding

### HOW TO MAKE

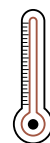
- Cream **GSM Classic** & sugar together until light and fluffy.
- Add ghee and milkmaid and continue creaming.
- Beat the mixture while adding in eggs one by one.
- Add mixed fruits & cashew nuts as the cream gets ready.
- Sieve flour, baking powder, vanilla and cardamom powders and blend with the cream.
- 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

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180°C



35 - 40 Min.



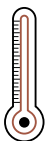
# Desire Eggless Plum Cake

## 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.

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## 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

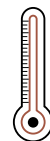
- For making the truffle, use one part of **Desire Dark Compound** and one part of **Fiona Whip Topping Cream**.
- Heat **Fiona Whip Topping** on a heater or gas range. Bring the cream to near boiling stage but do not boil. Please ensure that there is no fat separation in the boiled cream.
- Chop **Desire 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.





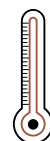
# Christmas Plum Pudding

## 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 backed





## 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.





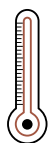
# Honey Ginger Cake

## 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.





## Apricot Cake

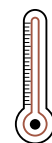
### HOW TO MAKE

- 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

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180°C



45 Min.



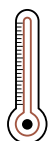
# Desire Raisin & Carrot Cake

## 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



45 Min.





## Mud Cake

### HOW TO MAKE

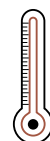
- To a mixing bowl, add water, eggs, **Enhance Coco Lava Mix** and coffee powder and blend at slow speed for 1 minute.
- Add melted **Desire Dark Compound**, **Lily Sunflower Oil** and **GSM Classic** and continue mixing at slow speed.
- Scrape down the sides of the bowl.
- Increase to medium speed and 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

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175°C



35 Min.



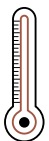
# Coconut Almond Cake

## 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



45 Min.

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## Healthy & Lite Chocolate Plum Cake

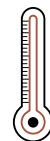
### HOW TO MAKE

- 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.

**TRANS FREE**

### 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.

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# Red Velvet Christmas Yule Log

## HOW TO MAKE

- To a mixing bowl, add water and then the Red Velvet Cake Mix and blend with a paddle for about 1 minute at slow speed.
- Scrape down the sides of the bowl.
- Increase to medium speed and continue blending for another two minutes.
- Lower the speed to slow and slowly pour in **Lily Sunflower Oil** over a period of 30 - 60 seconds.
- Pour the batter into a flat tray of not more than 2 cm height.
- Bake at 200°C for 15 – 20 minutes.

## HOW TO MAKE

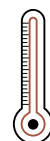
- In a mixing bowl, add **SSM Magic/Marvo Pride** and cream cheese and start creaming.
- Add powdered sugar and continue creaming until light and fluffy.
- Add vanilla powder and zest of lemon and blend well.
- Set the flat Red velvet cake on a large sheet of butter paper.
- Trim the edges of the red velvet cake. Spread a thin layer of icing on 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 an 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 with a skewer or fork, remembering to do wibbly circles, as in tree rings, at each end.
- As an option you can dust with icing sugar to give the effect of freshly fallen snow.

## WHAT YOU NEED

INGREDIENTS	QUANTITY
Desire Egg Free Red Velvet Cake Mix	1000 gms
Water	600 ml
Lily Sunflower Oil	150 gms

## CREAM CHEESE FROSTING

INGREDIENTS	QUANTITY
SSM Magic or Marvo Pride	250 gms
Cream Cheese	250 gms
Powdered Sugar	500 gms
Vanilla Powder	10 gms
Zest of Lemon	1 nos



200°C



15 - 20 Min.





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