



Product Brochure



Pillsbury™ believes that the ability to MAKE is in everyone's hands and our purpose is to inspire and empower the MAKERS in all of us. The Pillsbury™ range brings simple ways to add a little more joy to TODAY!

Whether it is for an occasion with family or friends, taking time out to do something to express yourself and seize the day or having fun with your kids in the kitchen, Pillsbury™ helps MAKE those potential moments of specialness real!

Calling all MAKERS!!! The Get-it-donsters, Dream-it-upsters and Make-it-funsters!

For further product and purchasing information, contact your nearest regional General Mills office:
Cape Town 021 671 3463, KwaZulu-Natal 031 263 1676, Gauteng and Inland 011 608 0880 or call
Customer Services on 0800 116 766

CAKE MIXES

NEW



Red Velvet™



Funfetti™



Moist Supreme™
Chocolate



Moist Supreme™
French Vanilla



READY-TO-SPREAD FROSTINGS

NEW



Cream Cheese
Flavoured



Chocolate Fudge
Flavoured



Vanilla Flavoured



Milk Chocolate
Flavoured



FUNFETTI™ CUPCAKES



Ingredients

- 1 Box Pillsbury™ Funfetti™ Cake Mix
- 1 Tub of Pillsbury™ Ready-to-Spread Vanilla Flavoured Frosting
- 24 Cupcake liners
- Sprinkles for decoration

1. Preheat oven to 180°C (160°C fan-assisted oven).
2. Place 24 cupcake liners into cupcake pans.
3. Prepare the Pillsbury™ Funfetti™ Cake Mix as per the instructions on the pack and spoon the mixture into the lined cupcake pans (approximately 3 level tablespoons per liner).
4. Bake on the middle shelf for 15 - 20 minutes. Cupcakes are done when a toothpick inserted in the centre comes out clean.
5. Remove the cupcakes from the pans and place on a cooling rack until completely cooled.
6. Frost the cupcakes with Pillsbury™ Ready-to-Spread Vanilla Flavoured Frosting (1 heaped teaspoon of frosting per cupcake) and add sprinkles to decorate.

Doughboy tip: Add food colouring to your Pillsbury™ Ready-to-Spread Vanilla Flavoured Frosting to customise your cupcakes.

CAKE POPS



Ingredients

- 1 Box Pillsbury™ Moist Supreme™ Chocolate Cake Mix
- ¼ Tub (+/- 5 tablespoons) Pillsbury™ Ready-to-Spread Milk Chocolate Flavoured Frosting
- 400g White or milk chocolate
- 50 Lollipop sticks (14,5cm) / Wooden ice cream sticks
- Sprinkles to decorate

1. Bake the Pillsbury™ Moist Supreme™ Chocolate Cake Mix as per the instructions on the pack and allow to cool completely.
2. Crumble the whole cake into a mixing bowl and add the frosting.
3. Mix thoroughly with a wooden spoon and place in the freezer for about 15 minutes.
4. Mould into lollipop-sized balls by hand and return to the freezer for 15-30 minutes.
5. In the meantime, melt chocolate slowly over a double boiler or at low heat in the microwave. Stick a lollipop-stick halfway into each ball and dip in the melted chocolate to coat - making sure the entire ball is coated.
6. Wait for excess chocolate to drip off. Garnish with sprinkles. Place upright to set.

Doughboy tip: Press small holes into a shallow cardboard box and make your cake pops stand by placing each one in a hole, until the chocolate is set and they are easier to handle.

MUFFIN MIXES



Bran



Banana Nut



Cappuccino Coffee
Flavoured Choc Chunk



Chocolate
Choc Chip



Caramel
Fudge Chip



Lemon Flavoured
Poppyseed



BLACK FOREST MUFFIN CAKES



Ingredients

- 1 Box Pillsbury™ Chocolate Choc Chip Muffin Mix
- 1 Tub Pillsbury™ Ready-to-Spread Vanilla Flavoured Frosting
- 1 Cup glacé cherries
- 12 Pitted maraschino cherries with stem, if desired

1. Preheat oven to 180°C (160°C fan assisted oven). Place paper baking cups in each of 12 regular-size muffin cups.
2. Prepare Pillsbury™ Chocolate Choc Chip Muffin Mix as per instructions on the pack. To the prepared mixture add the glacé cherries and gently stir in with a wooden spoon until just mixed. Divide mixture among muffin cups.
3. Bake for 22 - 26 minutes or until muffins spring back when lightly touched in the centre. Cool for 5 minutes; carefully remove from pan to a cooling rack. Cool completely (about 30 minutes).
4. Serve each cake topped with a dollop of Pillsbury™ Ready-to-Spread Vanilla Flavoured Frosting and a maraschino cherry.

PINEAPPLE BRAN MUFFINS



Ingredients

- 1 Box Pillsbury™ Bran Muffin Mix
- 1 Can crushed pineapple (juice packed), undrained (440 g)
- ¾ Cup & 2 tbsp. water (215 ml)
- 1 Large egg, beaten
- ½ Cup oil (125 ml)
- ⅓ Cup chopped pecan nuts

1. Preheat oven to 200°C (190°C fan assisted oven).
2. Line or grease a muffin pan generously or spray with non-stick cooking spray.
3. Mix crushed pineapple (undrained), water, egg and oil in a small bowl.
4. Combine Pillsbury™ Bran Muffin Mix and pecans in a medium bowl. Make a well in the centre of the mix.
5. Add the liquids to the dry mix. Stir only until the dry ingredients are moistened.
6. Fill prepared muffin cups about ¾ full.
7. Bake for 25 - 30 minutes, or until a deep golden brown.
8. Cool in the pan on a cooling rack for about 15 minutes.
9. Remove from the pan.

SPECIALITY MIXES



Chocolate Fudge Flavoured Brownies



Triple Choc Brownies



Waffle & Crumpet



Scone



Triple Choc Cookies

DESSERT MIX



Malva Pudding



NUTTY CHOCOLATE CHIP BISCOTTI

Ingredients for Cookies:

- 1 Box Pillsbury™ Triple Choc Cookie Mix
- 1 Tbsp. water
- ¼ Cup oil
- 1 Egg, large
- 1 ½ Tsp. vanilla essence
- 1 ½ Cups almonds, hazelnuts or pecans, chopped

Chocolate Topping:

- 1 Cup baking chocolate chips

1. Preheat oven to 180°C (160°C fan assisted oven) and grease a large cookie sheet with non-stick cooking spray.
2. In a large bowl, combine Pillsbury™ Triple Choc Cookie Mix, water, oil and egg. Stir until a soft dough is formed.
3. Sprinkle vanilla essence over dough and mix well. Add almonds.
4. Divide dough into 4 equal portions and shape each into 20 cm x 2 cm logs.
5. Place on a baking tray about 7 cm apart and slightly flatten until 3 cm wide.
6. Bake for 15 - 20 minutes and then cool on the cookie sheet for 15 minutes.
7. Reduce oven temperature to 90°C.
8. With a serrated knife, cut each log into 10 (2 cm) slices. On the same cookie sheet, place each slice on its side, about 1 cm apart.
9. Return to the oven for 1 hour.
10. Remove biscotti from cookie sheet to cooling rack and allow to cool for 20 minutes.

Chocolate topping:

1. Meanwhile, place the chocolate chips in a small microwave bowl and microwave on 100% power for 1 minute. Then stir, and microwave for 1 minute longer, stirring every 15 seconds.
2. Line cookie sheets with waxed paper and dip ¼ of each biscotti into the melted chocolate. Place onto cookie sheet. Refrigerate until chocolate is set, about 10 minutes. Store in an airtight container.

Doughboy tips: Baking chocolate chips can be substituted with a slab of chopped up milk/dark chocolate. Baking chocolate tends to set firmer, making it easier to store at room temperature.



NEW PILLSBURY PRODUCTS



RED VELVET CAKE MIX



CREAM CHEESE FLAVOURED FROSTING

The target Market

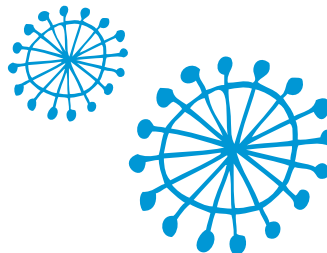
- LSM: 6 – 10
- Primary: Baking fanatics who want quick and easy solutions for trendy treats
- Secondary: Moms & Dads who want to share the experience of MAKING with their family and friends

Consumer Benefit

- Pillsbury™ Red Velvet Cake Mix is “so easy, anyone can do it” and with the crafted formulation everyone can now enjoy decadent Red Velvet treats at home and experience the fun of MAKING.
- Pillsbury™ Cream Cheese Flavoured Frosting is a versatile and tasty topping solution to baking creations. It compliments Red Velvet and can also be used in many other recipes loved by South Africans including carrot cakes and cinnamon buns

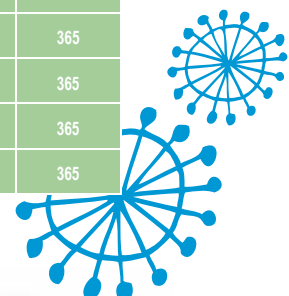
Trade Benefit

- Hot on trend, Pillsbury™ Red Velvet Cake Mix and Ready-to-Spread Cream Cheese Flavoured Frosting provide a complete solution within the baking aids category
- Solution purchases by consumers will drive increased basket size across the range of product offerings on the Pillsbury™ brand
- Promotional opportunities can increase value added offers across the two product categories





PRODUCT CODE	DESCRIPTION	PACK & WEIGHT PER CASE	CASE BARCODE	UNIT BARCODE	UNIT NET WEIGHT (KG'S)	CASE NET WEIGHT (KG'S)	UOM	SHELF LIFE (DAYS)
CAKE MIXES								
701-0010745	FUNFETTI™ CAKE MIX	12 x 450g	16009628403140	6009628403143	0.450	5.4	GRAMS	365
701-0010748	MOIST SUPREME™ CHOCOLATE	12 x 510g	16001069107489	6001069107482	0.510	6.120	GRAMS	365
701-0010749	MOIST SUPREME™ FRENCH VANILLA	12 x 510g	16001069107496	6001069107499	0.510	6.120	GRAMS	365
701-0010744	RED VELVET CAKE MIX	12 x 450g	16009628403140	6009628403143	0.450	5.4	GRAMS	365
READY-TO-SPREAD FROSTING								
701-4597400	CHOCOLATE FUDGE	8 x 453g	16000459745	16000459748	0.450	3.600	GRAMS	545
701-4597500	MILK CHOCOLATE	8 x 453g	16000459752	16000459755	0.450	3.600	GRAMS	545
701-4597300	VANILLA	8 x 453g	16000459738	16000459731	0.450	3.600	GRAMS	545
701-4577500	CREAM CHEESE	8 x 425g	16000457751	16000457758	0.425	3.400	GRAMS	465
MUFFIN MIXES								
701-0010747	BRAN	12 x 500g	16009628400880	6009628400883	0.500	6.000	GRAMS	365
701-0010753	CHOCOLATE CHOC CHIP	12 x 450g	16001069107533	6001069107536	0.450	5.400	GRAMS	365
701-0010766	CAPPUCINO COFFEE FLAVOURED CHOC CHUNK	12 x 450g	16009628400415	6009628400418	0.450	5.400	GRAMS	365
701-0010777	CARAMEL FUDGE CHIP	12 x 450g	16009628400989	6009628400982	0.450	5.400	GRAMS	365
701-0010752	LEMON FLAVOURED POPPYSEED	12 x 450g	16001069107526	6001069107529	0.450	5.400	GRAMS	365
701-0010755	BANANA NUT	12 x 450g	16001069107557	6001069107550	0.450	5.400	GRAMS	365
SPECIALITY MIXES								
701-0010794	MALVA PUDDING	12 x 350g	16009628402006	6009628402009	0.345	4.200	GRAMS	365
701-0010786	BUTTERMILK SCONE	12 x 500g	16009628401269	6009628401262	0.500	6.000	GRAMS	365
701-0010761	TRIPLE CHOC COOKIE	12 x 450g	16009628402532	6009628402535	0.450	5.400	GRAMS	365
701-0010762	CHOC FUDGE BROWNIE	12 x 430g	16009628402549	6009628402542	0.425	5.160	GRAMS	365
701-0010760	FUDGE FLAVOURED BROWNIE	12 x 430g	16009628400088	6009628400081	0.425	5.160	GRAMS	365
701-0010757	BUTTERMILK CRUMPET & WAFFLE	12 x 430g	16001069107571	6001069107574	0.430	5.160	GRAMS	365



PILLSBURY PRODUCTS

