DISPLAY CONDITIONS

Ambient

CATEGORY

Patisserie

FINISHED PRODUCT

Cake, Confectionery, Sweet Good

CHOCOLATE & DARK CHERRY STACK

INGREDIENTS

Group : Creme Cake

Ingredient	KG
Chocolate Crème Cake Mix	1.000
Egg	0.365
Oil	0.330
Water	0.230
Total Weight:	1.925

Group : Assembly/Decoration

Ingredient	KG
Rich Chocolate Fudgice	0.640
Fruit Filling - Dark Cherry 70%	0.160
Fresh cherries	-
Total Weight:	0.800

Yield: 32 Cake Stacks

METHOD

1. Mix Crème Cake group ingredients into a mixing bowl, fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.

4. Mix for 4 minutes on medium speed.
5. Scale into 60g into a small plain cake ring.
6. Bake at 180°C for 35 minutes.
7. Once cooled, cut the cake in half and pipe 20g ring of **Rich Chocolate Fudgice** onto the base with 5g of **Fruit Filling – Dark Cherry 70%** in the centre.
8. Top with the other half of the cake and repeat.
9. Finish with a fresh cherry.