

DISPLAY CONDITIONS

Ambient


CATEGORY

Patisserie


OCCASION

Afternoon Tea


FINISHED PRODUCT

Cake

## INGREDENTS

## Group 1

$\begin{array}{lr}\text { Ingredient } & \text { KG } \\ \text { Multimix Cake Base } & 2.000\end{array}$
Water 0.755
Oil
0.600

Egg 0.830
Cocoa powder
0.200

Glycerine
0.090

White chocolate chips 0.150
Cherry halves

## MEHHOD

1. Using a beater, blend all ingredients together (except the chocolate chips and cherries) for 1 minute on slow speed.
2. Scrape down.
3. Beat on second speed for 5 minutes.
4. Fold in the chocolate chips and cherry halves.
5. Scale at approximately 400 g into a loaf cake tin.
6. Sprinkle the top of the loaf cakes with chocolate chips and cherries.
7. Bake at $180^{\circ} \mathrm{C}\left(360^{\circ} \mathrm{F}\right)$ for approximately $35-40$ minutes.
