



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Pâtisserie



## FINISHED PRODUCT

Cake, Sponge

# CHOCOLATE CREME CAKE RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG
Chocolate Muffin and Crème Cake Complete	4.000
Vegetable oil	1.400
Water	1.525
Fruit, nuts, chocolate chips etc.	0.500
<b>Total Weight:</b>	<b>7.425</b>

## METHOD

### Chocolate Creme Cake

1. Using a beater, blend all liquid ingredients together on slow speed for 1 minute.
2. Scrape down.
3. Mix on second speed for a further 5 minutes.
4. Fold in fruit, nuts, chocolate chips and clear.
5. For loaf cakes, scale as approximately 450g or as required.
6. For 18 x 30" trays, scale at approximately 6.5kg.
7. Bake at 180°C (355°F) for approximately 30 minutes.