



CHOCOLATE EASTER CAKE

INGREDIENTS

Group 1

Ingredient	KG	%
<u>Multimix Cake Complete</u>	1.000	100.00
Cocoa powder	0.100	10.00
Water	0.620	62.00
Oil	0.275	27.50
Glycerine	0.045	4.50
Total Weight: 2.040		

METHOD



DISPLAY CONDITIONS

Ambient



CATEGORY

Pâtisserie



OCCASION

Easter



FINISHED PRODUCT

Cake

1. Add all ingredients into a bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix on medium speed for 6 minutes.
5. Scale into 3 x 9/10" round tins.
6. Bake at 175°C for 35-40 minutes.
7. Once cool, cut tops to level if required
8. Chocolate buttercream, using [Bakels Rich Chocolate Fudgice](#) and 25% butter/margarine, beat for 5 mins on medium speed
9. Layer and comb the top and sides with buttercream
10. Top with Easter eggs. Heat [Bakels White Fudgice](#) coloured yellow for egg yolks.
11. Sprinkle with chocolate shavings.