



## DISPLAY CONDITIONS

Ambient



## CATEGORY

Patisserie



## OCCASION

Valentine's Day



## FINISHED PRODUCT

Cake, Dessert, Gateau, Sweet  
Good

# VALENTINE CAKE RECIPE

## INGREDIENTS

### Group 1

Ingredient	KG	%
<b>Multimix Cake Base</b>	1.000	100.00
Cocoa powder	0.100	10.00
Egg	0.415	41.50
Water	0.388	38.80
Oil	0.300	30.00
Glycerine	0.045	4.50
<b>Total Weight:</b> 2.248		

## METHOD

1. Add all ingredients into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 6 minutes on medium speed.
5. Deposit 1kg into a 9" heart tin.
6. Bake at 180°C for 30-35 minutes.
7. Once cool, cut cake into three layers:
  1. Put the bottom layer onto a cake board and spread with chocolate buttercream (using 20% butter added to **Bakels Rich Chocolate Fudgice**).
  2. Add the next cake layer.
  3. Cut a heart shape in the centre of the second layer with a cutter

4. Place third layer on top and place with the cut-out heart
8. Cream the sides and cover with chocolate sprinkles.
9. Heat up some [Bakels Rich Chocolate Fudgice](#) and ice the top.