



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Afternoon Tea



FINISHED PRODUCT

Dessert, Sweet Good

MINI CHOCOLATE BUNDT CAKE

INGREDIENTS

Group : Chocolate Sponge

Ingredient	KG	%
Chocolate Sponge Mix Complete	1.000	100.00
Water	0.570	57.00
Total Weight:	1.570	

Group : Chocolate Cream

Ingredient	KG	%
Instant Cream Chocolate	0.200	20.00
Chilled water	0.250	25.00
Total Weight:	0.450	

METHOD

1. Add all chocolate sponge ingredients into a mixing bowl fitted with a beater.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 5 minutes on high speed.
5. Mix for a further 1 minute on low speed.
6. Using a silicone mini bundt tray, fill moulds two thirds full.
7. Bake at 180°C for 15-18 minutes.
8. Once baked, turn the bundt cakes out of the moulds and leave to cool.

9. Warm [Bakels Salted Millionaires Caramel](#) and pipe in the hole and down the ridges.

Chocolate Cream

1. Whisk the chilled water and [Bakels Instant Cream - Chocolate](#) for 3-4 minutes.

Finishing

1. Pipe achocolate cream rosette on top, spin with baker's chocolate and top with chocolate curl to finish.