



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



FINISHED PRODUCT

Cake, Confectionery, Sweet Good

VEGAN MATCHA AND CHOCOLATE MARBLE LOAF CAKE

INGREDIENTS

Group 1

Ingredient	KG	%
Multimix Vegan Cake Complete	1.000	100.00
Water	0.490	49.00
Vegetable oil	0.270	27.00
Total Weight:	1.760	

Group 2

Ingredient	KG	%
Cocoa powder	0.060	6.00
Matcha tea powder	0.040	4.00
Total Weight:	0.100	

Yield: 4 loaf cakes

METHOD

1. Add all ingredients in group 1 into a bowl and mix for 1 minute on slow speed.
2. Scrape down.
3. Mix again on second speed for 5 minutes.
4. Divide the cake batter equally into 2.
5. Add matcha tea powder to one of the cake batters, and cocoa powder to the other cake batter.

6. Deposit 200g of one cake batter, and another 200g of the other cake batter and swirl them to create a marble effect.
7. Bake at 190°C for 30-35 minutes.