



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake

# AMAZON CHOCOLATE CAKE

## OVERVIEW

06-001

## INGREDIENTS

### Group 1

Ingredient	KG	%
All Purpose Flour	0.300	100.00
BAKELS ALKALIZED COCOA POWDER	0.090	30.00
BAKELS BALEC LACTO ALBUMEN	0.020	6.60
BAKELS BAKING POWDER	0.018	6.00
Preser V	0.001	0.30
Sugar	0.399	133.00
Oil	0.099	33.00
Water	0.498	166.00
Total Weight:		1.425

## Group 2

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.500	-
Fresh Milk	0.250	-
All Purpose Cream	0.125	-
<b>Total Weight:</b> 0.875		

**Yield:** 2 piece x 5 inch round cake

## METHOD

How to do it:

1. Sift together all purpose flour, cocoa powder, Bakels Baking Powder and Balc Lacto Albumen.
2. Make a well in the flour mixture then place water, oil, sugar and PreserV in the center.
3. Gradually mix together until smooth in consistency.
4. Place in a round pan and bake at 180°C until done.
5. Let cool and decorate.

Icing:

1. Place Bakels Whipping Cream and fresh milk in a mixing bowl.
2. Whip for 5 minutes or until smooth.
3. Decorate cake as desired.