

# BANANA CHOCOLATE CAKE

## OVERVIEW

03-002

## INGREDIENTS

### Group 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.250	100.00
Whole Eggs	0.025	10.00
Butter	0.043	17.00
Banana (mashed)	0.244	97.60
<b>Total Weight:</b> 0.562		

### Group 2

Ingredient	KG	%
Butter (softened)	0.060	-
Smooth peanut butter	0.100	-
BRITE VANILLA EXTRA STRENGTH	0.002	-
Salt	0.001	-
Icing Sugar	0.200	-
Evaporated Milk	0.060	-
<b>Total Weight:</b> 0.423		

### Group 3

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.250	-
All Purpose Cream	0.125	-
<b>Total Weight:</b> 0.375		

**Yield:** 12 mini cakes

## METHOD

How to do it:

Cake:

1. Combine Fino Chocolate Cake Mix, whole eggs, butter and mashed banana, mix at medium speed using a paddle.
2. Deposit 150g in paper lined 3"x3" round pans.
3. Bake at 180°C for 35 minutes.
4. Remove from oven and let cool.

Filling:

5. Combine softened butter, peanut butter, Brite Vanilla Regular, salt, icing sugar and evaporated milk in a mixing bowl. Mix at medium speed.
6. Spread filling between cakes.

Soft Ganache:

1. Melt Fino Dark Chocolate Buttons in a double boiler over low heat.
2. Remove from heat and add all purpose cream. Blend by hand until smooth.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake

3. Cover the cake with the ganache.