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
Total Weight: 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	-
Total Weight: 0.423		

Group 3

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.250	-
All Purpose Cream	0.125	-
Total Weight: 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.