

BANANA EXPRESSO CAKE WITH CHOCOLATE STREUSEL

OVERVIEW

08-003

INGREDIENTS

Group Batter

Ingredient	KG	%
Evaporated Milk	0.090	30.00
Vinegar	0.006	2.00
Whole Eggs	0.060	20.00
Baking soda	0.002	0.50
BAKELS MUFFIN MIX	0.300	100.00
Banana (mashed)	0.090	30.00
APITO EXPRESSO PASTE	0.006	2.00
Total Weight:		0.554

Group Streusel

Ingredient	KG	%
FINO DARK CHOCOLATE BUTTONS (chopped)	0.130	-
Brown Sugar	0.060	-
Walnuts (toasted and chopped)	0.120	-
Ground cinnamon	0.005	-
Total Weight:		0.315

Group Glaze

Ingredient	KG	%
Powdered sugar	0.100	-
Water	0.020	-
Total Weight:		0.120

Yield: 1 x 7-inch round cake

METHOD

How to do it:



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

1. Stir chopped Fino Dark Chocolate Buttons, brown sugar, chopped walnuts and ground cinnamon in a bowl until well blended. Set aside.
2. Blend evaporated milk, vinegar, Apito Espresso Paste, Bakels Muffin Mix and baking soda for 1 minute on low speed using a paddle.
3. Scrape down batter. Beat on medium speed for 6 minutes.
4. Add mashed bananas and mix on low speed for 30 seconds.
5. Pour half of the batter in the tube pan. Sprinkle with half of the chocolate streusel. Repeat with the remaining batter and streusel.
6. Bake cake until done.
7. Cool cake in pan.
8. Mix powdered sugar and water until well-blended.
9. Drizzle on top of cooled cake.