

BLUEBERRY CHOCOLATE CAKE

OVERVIEW

16-049

INGREDIENTS

Group Cake Base

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
Eggs	0.100	25.00
BAKELS DAIRY BLEND	0.050	12.50
BAKELS OVALETT	0.015	3.75
Water	0.200	50.00
Total Weight:		0.765

Group Filling

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.150	-
BAKELS LES FRUITS 50% BLUEBERRY	0.200	-
Total Weight:		0.350

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.350	-
Fresh Milk (cold)	0.110	-
APITO BUTTA VANILLA ESSENCE	0.008	-
Total Weight:		0.468

Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% BLUEBERRY	0.200	-
Total Weight:		0.200

Yield: 1 x 8" cake

METHOD

How to do it:

Cake:

1. Combine eggs, butter and water. Mix for 1 minute at low speed.
2. Add Fino Choco cake mix. Mix at second speed for 3 minutes.
3. Add Ovalett and mix for 2 minutes.
4. Deposit in pan lined with baking sheet.
5. Bake at 160-170°C until done.

Icing:

1. Blend Bakels Whipping Cream for 1 minute.
2. Add cold milk and Apito Butta Vanilla Essence.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

3. Change the attachment to a wire whisk and whisk for 5 minutes.

Assembly:

1. Cut cake horizontally into two.
2. Spread filling in between layer.
3. Cover the cake using Bakels Whipping Cream enhanced with Apito Butta Vanilla.
4. Accent with Les Fruit Blueberry & Chocolate Decorations.