

# BRAN-GRAIN CHOCOLATE CAKE

## OVERVIEW

10-020

## INGREDIENTS

### Group Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	12.50
Eggs	0.100	25.00
BAKELS EIGHT GRAIN BASE	0.030	7.50
FINO MEAL BASE	0.030	7.50
FINO DARK CHOCOLATE BUTTONS (chopped)	0.024	6.00
Water	0.200	50.00
Water for soaking of grains	0.060	15.00
<b>Total Weight: 0.894</b>		

**Yield:** 2 x 250g & 1 x 390 grams

## METHOD

How to do it:

1. Soak Fino Meal Base and Bakels Eight Grain Base.
2. Cream Fino Chocolate Cake Mix and Butta BOS for 1 minute at slow speed.
3. Add the soaked Fino Meal Base and Bakels Eight Grain Base, eggs and water and mix for 4 minutes at medium speed.
4. Deposit at 4 inch round pan and add 5 pieces Fino Dark Chocolate Buttons and top with Fino Meal Base.
5. Bake for 20 minutes at 180°C.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake