

CHERRY ALMOND CHOCOLATE CAKE

INGREDIENTS

Group Cake

Ingredient	KG
Fino Chocolate Cake Mix	-
Water	-
Eggs	-
Oil	-
Total Weight:	0.000

Group Others

Ingredient	KG
BAKELS LES FRUITS 50% DARK CHERRY	-
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	-
Chocolate bar (chopped)	-
Almonds	-
FINO DARK CHOCOLATE CHIPS	-
BAKELS DIAMOND GLAZE NEUTRAL	-
Total Weight:	0.000

Yield: 1 round pan (6 inches)

METHOD

How to do it:

Cake:

1. Place water, eggs and Fino Chocolate Cake Mix in a mixing bowl.
2. Blend using cake paddle for approximately 1 minute at low speed.
3. Scrape down and mix at second speed for 4 minutes.
4. Slowly add cooking oil while mixing at low speed.
5. Fold in Les Fruits Dark Cherry, Diamond Glaze Toffee Caramel, 10g chopped chocolate bar, 10g almonds and 10g Fino Dark Choco Chips.
6. Deposit in 6-inch round pan.
7. Top with 10g chopped chocolate bar, 10g almonds and 5g Fino Dark Choco Chips.
8. Bake at 180°C.
9. Cool then brush with Diamond Glaze Neutral.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake