

# CHOCO-COFFEE CROWN CAKE

## OVERVIEW

15-050

## INGREDIENTS

### Group Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
Water	0.200	50.00
Eggs	0.100	25.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	12.50
<b>Total Weight:</b>	<b>0.750</b>	

### Group Filling

Ingredient	KG	%
Condensed Milk	0.100	-
Egg Yolk	0.035	-
Butter	0.007	-
APITO EXPRESSO PASTE	0.004	-
BAKELS BAKE STABLE CUSTARD MIX	0.035	-
Cold water	0.105	-
<b>Total Weight:</b>	<b>0.286</b>	

### Group Icing

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.150	-
<b>Total Weight:</b>	<b>0.150</b>	

### Group Decoration

Ingredient	KG	%
APITO COOKING CHOCOLATE	0.150	-
<b>Total Weight:</b>	<b>0.150</b>	

**Yield:** 1 x 6" round cake

## METHOD

How to do it:

Cake:

1. Combine Fino Chocolate Cake Mix and Butta Butteroil Substitute in a mixing bowl. Using a paddle, blend on low speed for 1 minute.
2. Add eggs and water. Mix on medium speed for 4 minutes.
3. Deposit in a greased and lined 6" round pan.
4. Bake at 180°C for 40 minutes.

Filling:

1. Combine Bakels Bake-Stable Custard Mix and cold water in a mixing bowl. Using a wire whisk, mix on high speed for 5



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake

minutes. Set aside.

2. In a non-stick pan, combine butter, egg yolk, condensed milk and Apito Espresso Paste. Mix until partially thick. Cook while stirring continuously.

3. Add custard mixture until very thick.

4. Cool.

Assembly:

1. Cut cake horizontally into 2 layers.

2. Spread filling on one layer and top with the other layer.

3. Cover with Bakels Dark Choco Fudge.

4. Melt Apito Cooking Chocolate and make chocolate crowns on a flat sheet lined with wax paper.

5. Use these chocolate crowns to decorate the cake.