

CHOCO CRANBERRY RECTANGULAR CAKE

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS PREMIER CHOCOLATE MUFFIN MIX	0.790	100.00
Eggs	0.198	25.00
Water	0.174	22.00
Oil	0.316	40.00
Total Weight:	1.478	

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% CRANBERRY	0.515	-
Total Weight:	0.515	

Group Topping

Ingredient	KG	%
BAKELS VANILLA CREAM	0.120	-
Total Weight:	0.120	

Group Streusels

Ingredient	KG	%
All Purpose Flour	0.042	-
BAKELS DAIRY BLEND	0.021	-
Sugar	0.031	-
BRITE VANILLA EXTRA STRENGTH	0.001	-
Cheddar Cheese	0.021	-
Almonds (chopped)	0.003	-
Cinnamon powder	0.001	-
Total Weight:	0.120	

Yield: 1 rectangular cake

METHOD

How to do it:

Cake:

1. Combine Bakels Premier Chocolate Muffin Mix, eggs, water, and oil in a mixing bowl and blend on low speed for 1 minute.
2. Shift to medium speed and mix for 3 minutes.
3. Mix further on low speed for 1 minute.
4. Divide the batter into two equal portions.
5. Deposit one portion into a rectangular aluminum pan.
6. Pipe thin strips of Les Fruits Cranberry 50% horizontally on top of the chocolate batter until the whole surface is covered.
7. Pour the remaining portion of chocolate batter on top of the cranberry filling.
8. Pipe strips of Vanilla Cream diagonally on top of the chocolate batter.
9. Bake at 150°C for 60-75 minutes or until done.
10. Once cooled, sprinkle streusels on the cake.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake