

# **CHOCO JELLY ROLL**

## **OVERVIEW**

09-047

### **INGREDIENTS**

#### Group 1

Ingredient	KG	%
Cake Flour	0.100	100.00
Sugar	0.150	150.00
BAKELS CAKE CONCENTRATE	0.005	5.00
BAKELS ALKALIZED COCOA POWDER	0.020	20.00
BAKELS OVALETT	0.010	10.00
Eggs	0.300	300.00
Oil	0.100	100.00

Total Weight: 0.685

Yield: 1 roll

## **METHOD**

How to do it:

- 1. Combine all ingredients except oil.
- 2. Using a wire whisk, mix on low speed for 30 seconds.
- 3. Shift to high speed and mix for 8 minutes.
- 4. Shift to low speed and mix for 30 seconds.
- 5. Fold in oil.
- $\ensuremath{\text{6.}}$  Deposit in a greased and lined jelly roll pan.
- 7. Bake at 200°C for 10-12 minutes.



Room Temperature



Cakes, Sponge



FINISHED PRODUCT

Cake, Sponge