

# CHOCO MOUSSE MINT CAKE

## OVERVIEW

10-067

## INGREDIENTS

### Group Cake

Ingredient	KG	%
Cake Flour	0.200	100.00
Sugar	0.174	87.20
BAKELS CAKE CONCENTRATE	0.020	10.00
BAKELS ALKALIZED COCOA POWDER	0.036	18.00
APITO CHOCOLATE PASTE	0.024	12.00
APITO PEPPERMINT PASTE	0.001	0.40
Salt	0.002	1.00
Butter	0.115	57.50
Baking soda	0.002	0.80
Eggs	0.089	44.30
Total Weight:		0.662

### Group Filling

Ingredient	KG	%
BAKELS MOUSSE MIX	0.100	50.00
Water	0.100	100.00
APITO PEPPERMINT PASTE	0.001	0.30
Total Weight:		0.201

### Group Icing

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.300	150.00
Total Weight:		0.300

**Yield:** 1 x 8 inch round cake

## METHOD

How to do it:

Batter:

1. Cream butter and sugar on medium speed until light and fluffy.
2. Add eggs one at a time. Beat well after each addition on medium speed.
3. Add Apito Chocolate Paste and Apito Peppermint Paste one at time. Mix well.
4. Add dry ingredients alternately with water.
5. Bake at 180° C until done.

Filling:

1. Mix cold water with Bakels Mousse mix on high speed for 5 minutes.
2. Fold-in Apito Peppermint to mousse mix.

Assembly:



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake

1. Cut cake horizontally into half.
2. Spread filling in between layers.
3. Cover the cake and decorate with Bakels Dark Choco Fudge.