

# CHOCO STRAWBERRY CAKE

## OVERVIEW

10-103

## INGREDIENTS

### Group Base Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.100	100.00
Whole Eggs	0.040	40.00
Water	0.035	35.00
Vegetable Oil	0.030	30.00
FINO MEAL BASE	0.015	15.00
<b>Total Weight:</b>	<b>0.220</b>	

### Group Moist Chocolate Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.100	100.00
Whole Eggs	0.050	50.00
Vegetable Oil	0.040	40.00
Water	0.020	20.00
Butter (melted)	0.030	30.00
<b>Total Weight:</b>	<b>0.240</b>	

### Group Filling/Topping

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.300	-
Cold water	0.075	-
BAKELS LES FRUITS 50% STRAWBERRY	0.150	-
<b>Total Weight:</b>	<b>0.525</b>	

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

## METHOD

How to do it:

Base cake:

1. Soak Fino Meal Base in 15g water until water is absorbed.
2. Mix Bakels Muffin Mix, eggs, water and Fino Meal Base on low speed in 1 minute.
3. Mix on high speed for 4 minutes. Gradually add oil while mixing.
4. Place batter in 6" paper-lined round pan.
5. Bake at 180°C for 20 minutes.

Moist chocolate cake:

1. Combine all ingredients in a mixing bowl and blend using a cake paddle for 1 minute on low speed.
2. Shift to medium speed and blend for 4 minutes.
3. Deposit batter in 6" paper-lined round pan.
4. Bake at 180°C for 25 minutes.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake

**Filling/Topping:**

1. Using a paddle, beat Bakels Whipping Cream on high speed for 3 minutes.
2. Shift to a wire whisk. Gradually add cold water while whipping on high speed for 3 minutes.
3. Shift again to a paddle. Add half of Les Fruits Strawberry to the mixture and mix on medium speed until the fruit pieces are slightly mashed.

**Assembly:**

1. Spread icing on the surface of one cake.
2. Spread the remaining Les Fruits Strawberry on top of the icing.
3. Top with the other cake and cover with the remaining icing.