

CHOCO VANILLA BERRY RING CAKE

OVERVIEW

12-019

INGREDIENTS

Group Chocolate Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.246	100.00
Water	0.049	20.00
Eggs	0.081	33.00
Oil	0.074	30.00
Raspberry filling	0.100	40.67
Total Weight:	0.550	

Group Vanilla Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.241	97.86
Water	0.053	21.53
Eggs	0.084	34.25
Oil	0.072	29.36
Total Weight:	0.450	

Group Topping

Ingredient	KG	%
Raspberry filling	0.050	20.30
Total Weight:	0.050	

Yield: 1 x 9" ring cake

METHOD

How to do it:

Chocolate Cake:

1. Place water, eggs and Fino Chocolate Cake Mix in a mixing bowl.
2. Using a cake paddle, blend on low speed for approximately 1 minute.
3. Scrape down and mix at second speed for 4 minutes.
4. Slowly add cooking oil while mixing on low speed.
5. Fold in Les Fruits Raspberry. Set aside.

Vanilla Cake:

1. Place water, eggs and Bakels Muffin Mix in a mixing bowl.
2. Using a cake paddle, blend on low speed for approximately 1 minute.
3. Scrape down and mix at second speed for 4 minutes.
4. Slowly add cooking oil while mixing on low speed. Set aside.

Assembly:

1. In a 9" ring cake pan, place the chocolate cake mixture followed by the vanilla cake mixture.
2. Place Les Fruits Raspberry (topping) in a piping bag and pipe it on top of the vanilla cake (form a circle). Swirl using a



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake

barbeque stick.

3. Bake at 180°C for 45-50 minutes or until done.