CHOCOLATE DULCE DE LECHE CAKE

OVERVIEW

18-078

INGREDIENTS

Group Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
Eggs	0.200	50.00
Water	0.100	25.00
BAKELS DAIRY BLEND	0.100	12.50
BAKELS OVALETT	0.008	2.00
Total Weight: 0.808		

Group Filling

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.120	-
Total Weight: 0.120		

Group Icing

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.097	-
Water	0.078	-
BAKELS DARK CHOCOLATE FUDGE	0.078	-
Total Weight: 0.253		

Group Border Icing

Ingredient	KG	%
CREMESS SUPERIOR	0.013	-
Cold water	0.013	-
PETTINA NON-TEMPERING WHITE CHOCOLATE	0.005	-
Total Weight: 0.031		

Yield: 1 x 6" round cake

METHOD

How to do it:

Cake:
1. Combine Fino Chocolate Cake Mix, Bakels Dairy Blend, and Ovalett in a mixing bowl. Mix on low speed for 1 minute.
2. Add eggs and water. Mix on medium speed for 4 minutes.
3. Pour into a greased 6" round pan.
4. Bake at 150°C for 60 minutes or until done.

Icing (Choco-Cheesecake Mixture):
1. Combine Pettina Classic Cheesecake Mix and water in a mixing bowl.

DISPLAY CONDITIONS

Chilled

CATEGORY

Batter, Cakes

FINISHED PRODUCT

Cake

2. Whisk on high speed for 3-4 minutes.

3. Fold in Bakels Dark Choco Fudge.

Border Icing:

1. Combine Cremess Superior and cold water in a mixing bowl.

2. Melt Non Temp White Chocolate in a microwaveable container.

3. Fold in melted Non Temp White Chocolate.

4. Combine 30g Cremess mixture with 70g choco-cheesecake mixture.

5. Place in a piping bag fitted with a piping tip.

Assembly:

1. Cut the cake horizontally into 3 layers.

2. Spread 60g Dulce de Leche in between the layers.

3. Cover with the choco-cheesecake mixture.

4. Pipe designs using the border icing.