

CHOCOLATE FROSTED DELIGHT

OVERVIEW

07-018

INGREDIENTS

Group Cake

Ingredient	KG	%
Salted Butter	0.120	96.00
Refined Sugar	0.230	184.00
BAKELS OVALETT	0.005	4.00
Whole Eggs	0.120	96.00
All Purpose Flour	0.125	100.00
BAKELS ALKALIZED COCOA POWDER	0.050	40.00
BAKELS BAKING POWDER	0.004	3.00
Baking soda	0.004	3.00
Salt	0.003	2.00
Light corn syrup	0.013	10.00
BRITE VANILLA EXTRA STRENGTH	0.003	2.00
APITO CHOCOLATE PASTE	0.005	4.00
Water	0.200	160.00
Total Weight:		0.880

Group Frosting

Ingredient	KG	%
BAKELS ALKALIZED COCOA POWDER	0.018	-
Condensed Milk	0.370	-
Vegetable Oil	0.010	-
Salted Butter	0.060	-
Total Weight:		0.458

Yield: 1 round cake

METHOD

How to do it:

Cake:

1. Cream butter, Ovalett and sugar until light and fluffy.
2. Add eggs in 3 stages and continue creaming after each addition.
3. Add light corn syrup, Brite Vanilla Extra Strength and Apito Chocolate Paste.
4. Blend all dry ingredients and add to the mixture alternately with water.
5. Pour into prepared pan and bake at 180°C for 30-35 minutes.

Frosting:

1. Blend all ingredients until smooth.
2. Put in a double boiler and stir until mixture thickens.
3. Apply on cake as desired.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake