

# **CHOCOLATE LAVA CAKE**

# **OVERVIEW**

14-011

### **INGREDIENTS**

#### **Group Cake**

Ingredient	KG	%
BAKELS CHOCOLATE LAVA CAKE MIX	1.000	100.00
Oil	0.530	53.00
Water	0.420	42.00
	Total Weight: 1.950	

Yield: 16 pieces x 120 g

## **METHOD**

How to do it:

- 1. Combine all ingredients and mix on 1st speed for 1 min.
- 2. Scrape down and mix for another 2 mins on top speed.
- 3. Deposit 120 grams batter into greased muffin tins.
- 4. Bake at 195°C for 15 mins depending on how soft or runny the cake center is preferred.
- 5. Allow to set for about 2-3 mins after baking before removing from tins.

NOTE: Do Not Overbake!!



Room Temperature



Cakes, Specialty



FINISHED PRODUCT

Cake