

CHOCOLATE SPRINKLED CAKE

OVERVIEW

08-020

INGREDIENTS

Group 1

Ingredient	KG	%
Whole Eggs	0.312	208.00
BAKELS OVALETT	0.018	12.00
Refined Sugar	0.300	200.00
Total Weight: 0.630		

Group 2

Ingredient	KG	%
Cake Flour	0.150	100.00
BAKELS ALKALIZED COCOA POWDER	0.045	30.00
BAKELS BAKING POWDER	0.008	5.00
Total Weight: 0.203		

Group 3

Ingredient	KG	%
Butter (melted)	0.180	120.00
APITO CHOCOLATE PASTE	0.008	5.00
Total Weight: 0.188		

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.150	-
Fresh Milk	0.075	-
Total Weight: 0.225		

Group Topping

Ingredient	KG	%
APITO CHOCOLATE RICE	0.030	-
Total Weight: 0.030		

Yield: 1 x 8" round cake

METHOD

How to do it:

Cake:

1. Combine Group 1 in a mixing bowl and mix on low speed for 1 minute.
2. Add in Group 2 and continue mixing on low speed for 1 minute, then shift to high speed and mix for 4 minutes.
3. Slowly add Group 3 while mixing.
4. Mix further on low speed for 2 minutes.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Sponge



FINISHED PRODUCT

Cake

5. Pour batter into a lined 8-in diameter pan.
6. Bake at 180°C for 40-50 minutes.
7. Cool then decorate with icing and Apito Chocolate Rice.

Icing:

1. Whip Bakels Whipping Cream and fresh milk on low speed for 30 seconds.
2. Shift to high speed and whip for 6-8 minutes.