

CHOCOLATE TORTE

OVERVIEW

00-013

INGREDIENTS

Group 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.400	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.050	12.50
Water	0.200	50.00
Eggs	0.100	25.00

Total Weight: 0.750

Group 2

Ingredient	KG	%
Cream Cheese	0.225	56.25
Brown Sugar	0.050	12.50
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.150	37.50
Cold water (1-5°C)	0.150	37.50

Total Weight: 0.575

Yield: 1 torte

METHOD

How to do it:

Cake:

1. Blend Fino Chocolate Cake Mix and Butta Butteroil Substitute for 1 minute at 1st speed.
2. Add water and eggs, mix for 4 minutes at 2nd speed.
3. Deposit in a 7½ x 2 inch pan, greased and lined with wax paper.
4. Bake at 180°C for 45 minutes or until done.
5. Remove from pan when warm. Cool.
6. Cut into three layers.

Icing:

1. Combine cream cheese and brown sugar, beat until soft.
2. In a separate bowl, whip Whip Brite Powder and cold water, then fold into cream cheese mixture.
3. Beat icing until smooth.

Assembly:

1. Place bottom layer of cake in serving plate. Spread ¼ of icing on cake layer, then continue to stack up layer with ¼ of icing on each layer.
2. Finally, cover top and sides of assembled cake with the remaining icing and grate chocolate on top.
3. Refrigerate for 6 hours before serving.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake