



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Doughnuts



FINISHED PRODUCT

Doughnut

DENSE CHOCOLATE CAKE DOUGHNUTS

OVERVIEW

19-138

INGREDIENTS

Group Batter

Ingredient	KG	%
BAKELS CHOCOLATE LAVA CAKE MIX	0.500	100.00
Chocolate Milk	0.200	40.00
Eggs	0.050	10.00
Vegetable Oil	0.065	13.00
Total Weight:	0.815	

Group Chocolate Dip

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.050	-
BAKELS HAZELNUT TRUFFLE	0.025	-
Total Weight:	0.075	

Yield: 13 pcs

METHOD

How to do it:

Cake:

1. Blend chocolate milk, whole eggs and oil for 2 minutes at low speed.
2. Add Bakels Chocolate Lava Cake Mix and continue mixing for 3-4 minutes at medium speed.
3. Pipe into silicon doughnut molds at 60g per piece.
4. Bake for 15-18 minutes at 185-190°C. DO NOT OVERBAKE.

Dip/Topping:

1. Place the Bakels Dark Chocolate Fudge Filling in the microwave and heat to slightly melt the filling or to make it viscous.
2. Gently swirl the Bakels Hazelnut Truffle onto the heated chocolate fudge filling, and dip the baked doughnuts to make a marble/swirl design.
3. Decorate and serve.