

# GLAZED CHOCOLATE CAKE WITH BAKELS WHIPPING CREAM

## OVERVIEW

17-065

## INGREDIENTS

### Group Cake

Ingredient	KG	%
Fino Chocolate Cake Mix	0.600	100.00
Eggs	0.150	25.00
BAKELS DAIRY BLEND	0.075	12.50
Water	0.300	50.00
BAKELS OVALETT	0.023	3.75
<b>Total Weight:</b> 1.148		

### Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% DARK CHERRY	0.100	-
<b>Total Weight:</b> 0.100		

### Group Frosting & Topping

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.250	-
Fresh Milk (ice cold)	0.050	-
BAKELS DIAMOND GLAZE CHOCOLATE	0.050	-
<b>Total Weight:</b> 0.350		

**Yield:** 1 x 8" round cake

## METHOD

How to do it:

Cake:

1. Combine all ingredients except Ovalett in a mixing bowl.
2. Using a paddle, blend on low speed for approximately 1 minute.
3. Add Ovalett and continue mixing on high speed for 4 minutes.
4. Deposit in a greased and lined 8" round pan.
5. Bake at 170°C.
6. Cool down.

Frosting:

1. Cream BWC for 3 min.
2. Add with fresh milk and paddle mix for another 2 min.
3. Change attachment into whisk and mix for 4 minutes.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake

Assembly:

1. Apply the filling into the sliced cake.
2. Apply frosting.
3. Apply the DG Chocolate.