

HEAVENLY CHOCOLATE CAKE

OVERVIEW

03-021

INGREDIENTS

Group 1

Ingredient	KG	%
Fino Chocolate Cake Mix	0.500	100.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.075	15.00
Whole Eggs	0.125	25.00
Water	0.250	50.00

Total Weight: 0.950

Group 2

Ingredient	KG	%
Powdered sugar	0.100	-
FINO DARK CHOCOLATE CHIPS	0.130	-
Salted Butter	0.060	-
All Purpose Cream	0.080	-
Light corn syrup	0.030	-
BRITE VANILLA EXTRA STRENGTH	0.002	-

Total Weight: 0.402

Yield: 1 cake

METHOD

How to do it:

1. Blend Butta Butteroil Substitute and Fino Chocolate Cake Mix for 1 minute at 1st speed.
2. Add eggs and water, shift to 2nd speed and mix for 4 minutes.
3. Deposit batter into a lined jelly roll pan.
4. Bake for 15 minutes at 180°C.
5. Cool.
6. Divide cake crosswise into 2.

Filling:

1. Combine powdered sugar, Fino Dark Chocolate Chips, butter, all purpose cream and light corn syrup in a small pan. Cook over low heat, stirring constantly until smooth.
2. Stir in Brite Vanilla Regular.
3. While hot, pour $\frac{1}{4}$ of the filling onto cooled cake, making sure both sides are soaked with the chocolate sauce.
4. Place a layer of cake on top of the other layer.
5. Cool remaining chocolate sauce until it becomes viscous. Top cake as desired.
6. Reheat entire cake in an oven for 1 minute or until icing becomes soft. Serve while warm.



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake