

# NUTTY CHOCO ORANGE CAKE

## OVERVIEW

11-005

## INGREDIENTS

### Group Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.080	50.00
Fino Chocolate Cake Mix	0.080	50.00
Water	0.036	22.50
Eggs	0.056	35.00
Oil	0.050	31.00
<b>Total Weight:</b>	<b>0.302</b>	

### Group Others

Ingredient	KG	%
APITO ORANGE PASTE	0.008	5.00
Cashew nuts (toasted and chopped)	0.024	15.00
Cashew nuts (toasted and chopped)	0.007	-
BAKELS DIAMOND GLAZE NEUTRAL	0.005	-
<b>Total Weight:</b>	<b>0.044</b>	

**Yield:** 1 bundt cake

## METHOD

How to do it:

1. Dry blend Bakels Muffin Mix and Fino Chocolate Cake Mix.
2. Place water, eggs and premixes in a mixing bowl.
3. Blend using cake paddle for approximately 1 minute at low speed.
4. Scrape down and mix at second speed for 4 minutes.
5. Slowly add cooking oil while mixing at low speed.
6. Fold in Apito Orange Paste and cashew nuts.
7. Pour batter in a greased bundt pan.
8. Top with cashew nuts.
9. Bake at 180°C for 20-30 minutes.
10. Cool and glaze with Diamond Glaze Neutral.



## DISPLAY CONDITIONS

Room Temperature



## CATEGORY

Batter, Cakes



## FINISHED PRODUCT

Cake